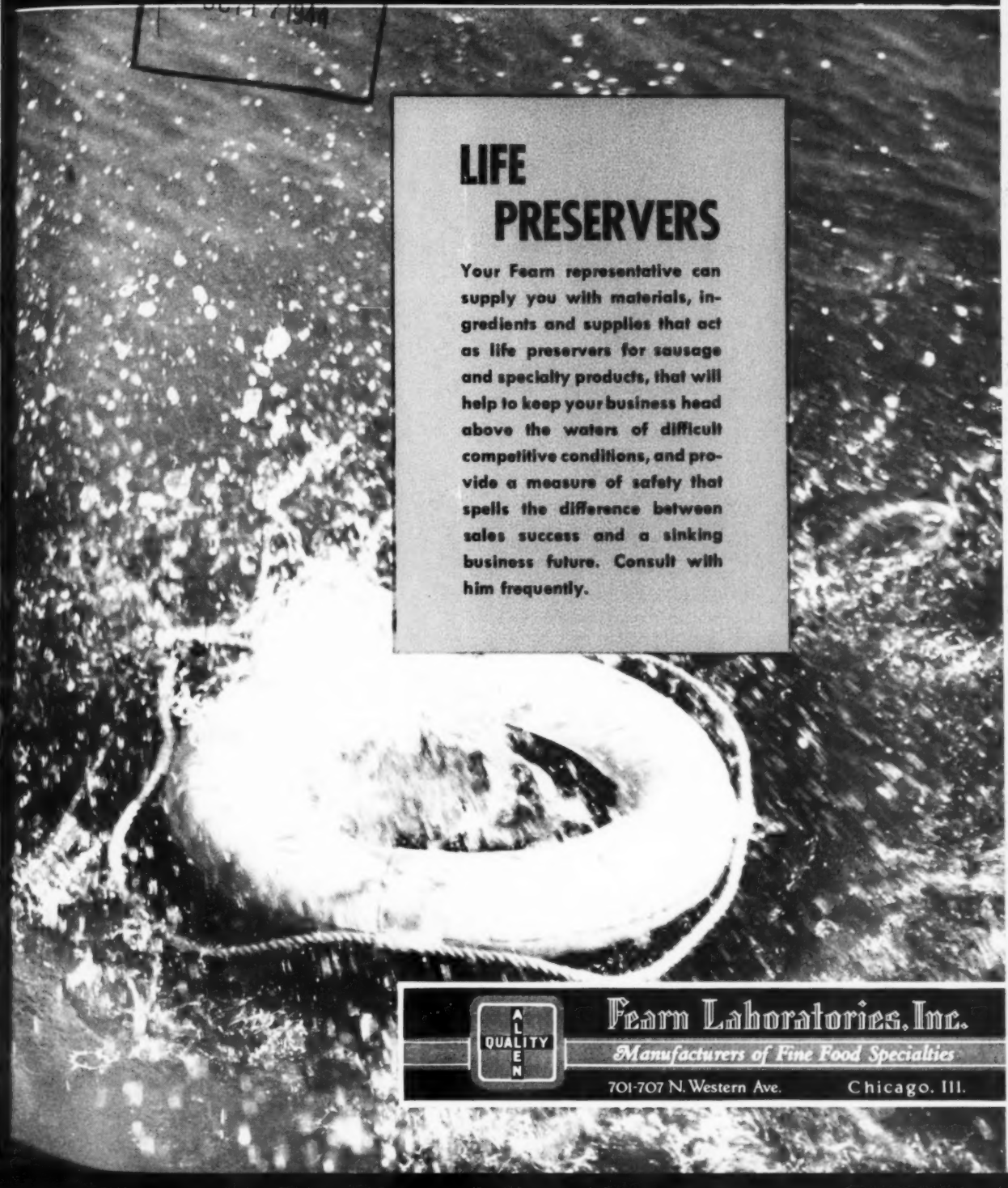
THE NATIONAL

PROVISIONER

OCTOBER 14 · 1944

ling Publication in the Meat Packing and Allied Industries Since 1891

INDIANA UNIVERSITY
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LIFE PRESERVERS

Your Fearn representative can supply you with materials, ingredients and supplies that act as life preservers for sausage and specialty products, that will help to keep your business head above the waters of difficult competitive conditions, and provide a measure of safety that spells the difference between sales success and a sinking business future. Consult with him frequently.

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tomorrow's products



BUFFALO SELF-EMPTYING SILENT CUTTERS

The model 70-B (above) cuts and empties 800 pounds of meat in 5 to 8 minutes. Other models available in 200, 350 and 600 pound capacities.

Gone are the days when sausage makers can hope to compete for business with outmoded equipment and inferior products. Consider ***today*** whether your equipment is giving maximum yield, best quality and minimum labor costs, so that you will be in a good position to compete for ***tomorrow's*** business.

Look into these exclusive features of the BUFFALO SELF-EMPTYING SILENT CUTTERS: (1) Scientific knife arrangement insuring a fine-textured, high yielding emulsion, free from lumps and sinews. (2) Knives give a clean shear draw cut, opening up all meat cells, allowing maximum absorption of moisture. This results in a high yield of the finished product. (3) Cool, fast cutting. (4) Meat always in clear view permitting constant inspection of the batch, thus preventing burning or shortening of the emulsion. (5) An all-purpose machine adaptable to producing every kind of sausage.

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NEW YORK CITY

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All over 25 years old, the four kettles shown here are veterans of the last war, having served in the Navy, on shipboard, in World War I! Think of it! Even after obsolete ships are scrapped, durable Wear-Ever aluminum kettles are reinstalled elsewhere and continue to serve faithfully! Like so many other users, Ritz Foods prizes its aluminum kettles . . . depends entirely on Wear-Ever for cooking equipment.

Write us for information about the new, streamlined Wear-Ever designs made of high-strength aluminum alloys, developed and proved in strenuous wartime services. The Aluminum Cooking Utensil Company, 410 Wear-Ever Building, New Kensington, Pa.

BIG BOY AT WORK! Shown here is a 300 gallon Wear-Ever steam kettle at work. About 90% of Ritz Foods' production is at present devoted to making "Field Ration C, Type 3" . . . which we learned was good Irish beef stew! Wear-Ever is a favorite at Ritz Foods, where the finer cooking qualities of aluminum have long been appreciated.

Wear-Ever ALUMINUM

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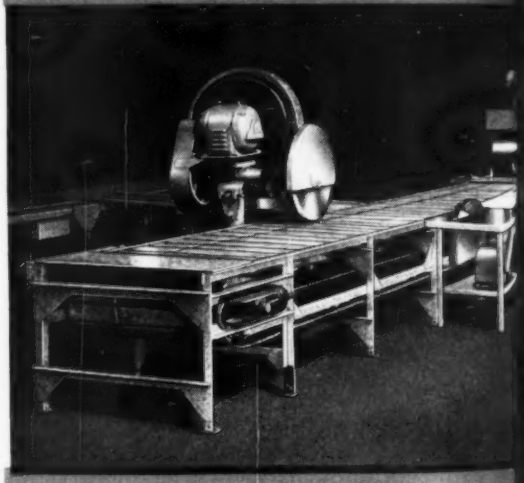
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SPEEDS WORK-
SAVES SPACE
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With Globe's moving top table and hog cutting equipment you can save money in handling any number of hogs. From whole animal to individual pieces Globe equipment, built into production line operation, speeds cutting and gives clean, precise cuts with a minimum of space and manpower. Illustrated below is a Globe layout for cutting up to 150 hogs per hour. The sketches show some of the quick, clean, standardized operations with Globe equipment. Let us know your needs. Our experienced engineers can help you with any size layout desired.



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UNITED STATE
COMMISSION AWARD
ADDED GOLD STAR FOR OUTSTANDING WA

30 YEARS OF SERVING THE

log Cutting Equipment



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KING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

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COMMISSION AWARD
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30 YEARS OF SERVING THE

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SPEEDING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

PORK SAUSAGE Is Just Naturally Our Favorite Dish



And Armour's Hog and Sheep Casings Help Give It the Flavor They Like Best!

Here are Mrs. Consumer and family—the folks who finally spell success or failure for any food product! And they like pork sausage—they eat up millions of dollars worth every year! Whether Mrs. Consumer likes *your* pork sausage depends entirely on its qualities—qualities her family likes and demands. First of all, they want flavor—the juicy, mouth-watering flavor that has made pork sausage America's favorite. And Armour's Hog and Sheep Casings are *naturally* excellent protectors of your sausage's goodness. Second, Mrs. Consumer insists on appetizing appearance. And Armour's Casings have the resiliency and uniformity to cling tightly to your sausages, giving them attractive, well-filled appearance at all times. Armour's Casings are available in all sizes to meet your pork sausage requirements. Call your Armour Branch House today!

ARMOUR and Company

Formulate Plans for Foundation to Guide AMI Research Program

DIRECTORS of the American Meat Institute this week worked on plans for establishing the American Meat Institute Foundation to administer an extensive technical and creative scientific research program in the problems of the meat packing industry.

The proposal that the industry's physical facilities for scientific research be expanded, and that a creative program be initiated to apply the basic sciences to the broader problems of the entire industry, was made by Wesley Hardenbergh, AMI president, at the recent annual meeting of the Institute (see THE NATIONAL PROVISIONER of October 7, page 127).

The Institute's board appointed a special committee to develop plans for such a research agency and program and to study similar projects in other fields.

While no detailed information is available on the program, the Foundation or its location, it is believed the agency's work may involve the improvement of meat industry products available to the public, the improvement of manufacturing processes, the development of new products and the correction of certain problems in the interest of the public, government and the industry.

It is understood that the Foundation will require approximately $500,000 (mostly non-recurring) for an initial capital expenditure to start the program. These funds will be provided by contributions from members of the industry, but the procedure for offering support has not as yet been fully established.

Greater Research Urged

In his convention talk President Hardenbergh pointed out that if the meat packing industry is to keep abreast of the times, and hold its rank as one of the world's greatest industries, it must use research on a far greater scale than in the past. With regard to the cost of such a program he said:

"I suspect that you are paying for it now, that you have paid for it many times over, in the coin of outmoded methods and inefficiency and waste resulting from lack of knowledge. . . ."

President Hardenbergh suggested that group research might be used to attack some of the following types of problems: 1) those involving inter-industry competition, such as lard vs. vegetable shortenings; 2) those involving public policy, such as stream pollution; 3) those involving a condition, such as corrosion, or a material, such as insulation, common to the whole industry; 4) those involving meat products from the consumer standpoint; 5) those involving new uses for packinghouse products.

ARMOUR BEEF CEILING CASES NEAR DECISION

Two Armour and Company cases involving beef price ceilings are moving along toward an early decision, the Emergency Court of Appeals having indicated that it will rule soon on both. Oral arguments were made last week.

One Armour case involves a petition to OPA, under Procedural Regulation 6 (see THE NATIONAL PROVISIONER of February 5, 1944, page 9, for basic facts on this case) for adjustment of prices on beef delivered to the U. S. Army. This is the second time this Armour petition has been before the court; in the first instance the court directed the OPA Administrator to review his denial of the petition and authorized Armour to bring the case before the court again if the Administrator, on re-examination, failed to provide an equitable conclusion. This was done after the Administrator had affirmed the earlier denial of the petition.

The second Armour case involves a protest against the validity of RMPR 169 (see THE NATIONAL PROVISIONER of February 12, 1944, page 15). Hearings on the two cases were combined at the direction of the court.

OPA DRIVE ON GRADE AND CEILING PRICE VIOLATORS

Civil and criminal actions have been brought by the Office of Price Administration in recent weeks against several hundred small slaughterers and meat wholesalers in Pennsylvania, Texas, Louisiana, Kansas, Missouri, Iowa, Oklahoma and other states, according to reports to THE NATIONAL PROVISIONER.

Charges against the slaughterers and wholesalers include up-grading, sale of meat at prices above legal maximums and failure to file proper reports. In most cases the OPA is asking the courts for injunctions, but, in a few instances, triple damages are sought. There are indications that the OPA drive against the black market operators will continue through October in many areas.

NIMPA to Meet in Chicago Next April; Exhibits a Feature

An exhibition of modern labor-saving equipment and supplies by associate member companies will be a feature of the 1945 annual convention of the National Independent Meat Packers Association, to be held in Chicago next April. Dates and the name of the convention headquarters hotel will be announced later. The city and month of the convention were released following a meeting of the board of directors of NIMPA in Washington last week. The board also took the following action on matters of industry interest:

1.—Approved a demand that labor for meat plants be accorded a priority equivalent to that given other industries supplying war procurement agencies with a substantial part of their current output.

2.—Reaffirmed an earlier refusal to endorse the meat management plan after receiving a report from a special committee appointed to re-examine the plan.

3.—Elected 21 regular and 12 associate members to NIMPA.

4.—Recommended that NIMPA's beef committee seek the establishment of stabilized grading practices by federal graders.

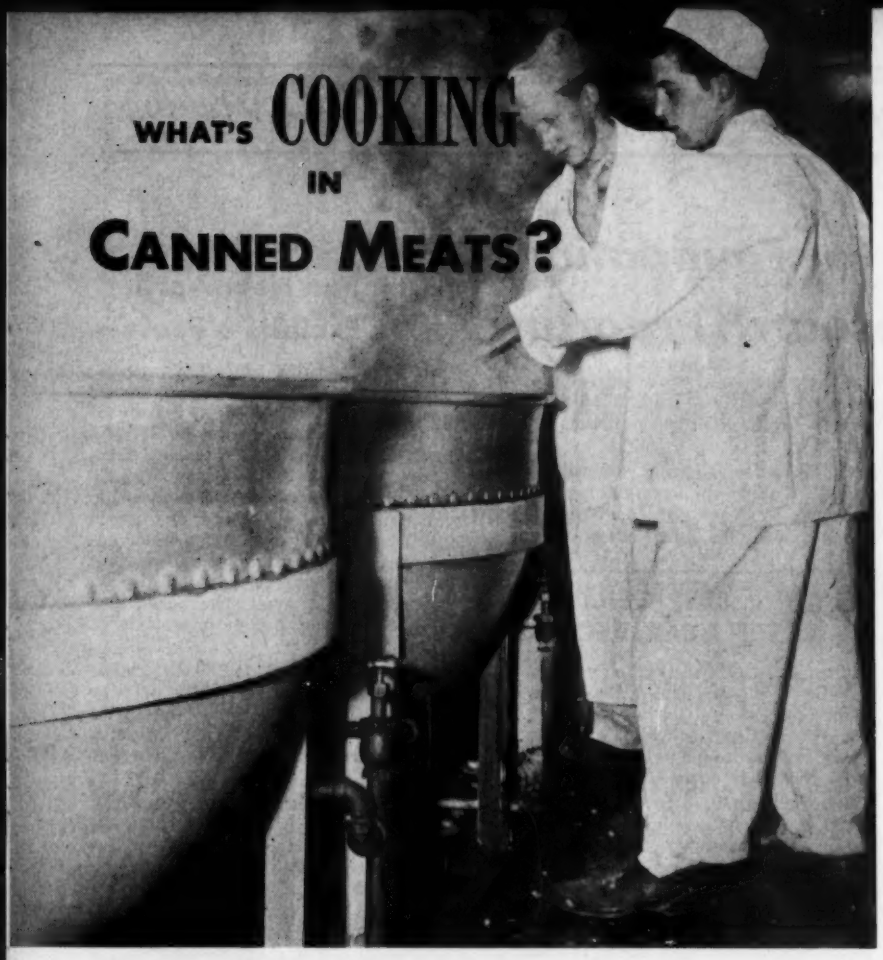
5.—Conferred with government representatives on the pending Vinson directive. The board reaffirmed its opposition to any plan designed to reduce hog subsidies and urged intelligent disposition of the whole subsidy situation by treating each species of livestock separately as was originally contemplated.

6.—Urged divisional vice presidents to arrange for interim regional general meetings.

The exhibition at the spring meeting will be in charge of Earl Thompson, president of the Reliable Packing Company, Chicago.

WHAT HAPPENS TO RILEY ON OCTOBER 22 BROADCAST

Trying to keep his own domestic affairs in order isn't enough for Riley, so he tries to straighten out the domestic life of his boss on the October 22 broadcast of the American Meat Institute's Sunday night radio show, "The Life of Riley," starring William Bendix. In an effort to solve the domestic mixup he relates the story of his own honeymoon. The show is broadcast over the Blue network. It is hilarious.



WHAT'S COOKING IN CANNED MEATS?

WILL Johnny come marching home from the fighting fronts so fond of canned meat rations that he will demand similar types of products as a civilian?

Will the postwar merchandising of canned meats be burdened and confused by the disposal of large surpluses of product in the hands of the government at the close of hostilities?

Will companies which entered the meat canning field solely on the strength of government orders be able to switch successfully to domestic lines and merchandise them at a profit when peace brings the rebirth of vigorous competition in this keenly contested field?

These are typical of the questions which must be considered in weighing the postwar outlook for canned meats in the United States. In an attempt to assemble the main elements of this rather speculative picture, which has some of the aspects of a scrambled jigsaw puzzle, THE NATIONAL PROVISIONER recently submitted a series of basic questions on the subject to a number of meat canning executives, representing companies of large, small and medium size. Additional information on the canned meat outlook was gathered from can manufacturing companies and several additional sources.

While it is not possible at the present writing to assemble the postwar canned meat picture in its entirety, certain definite trends of thought were encountered which lead to a number of fundamental conclusions. Among these conclusions are the following:

1.—While there is some uncertainty in the trade over the possible "dumping" of government owned canned meat after the war, the problem is expected to be handled this time with far less disturbance to the domestic market than was the case following World War I.

2.—A broader outlet for canned meats of both standard and newly developed types is expected by well-informed men in the industry, as judged by pre-war standards.

3.—New types of canned meat products, in addition to the "old stand-bys," are being studied by many companies for consumer distribution in the postwar period.

4.—Many of these new products will be patterned closely after items successfully utilized for military and lend-lease use.

5.—The increasing popularity of frozen meat products, which is expected to receive added impetus in the postwar period, is not regarded by canned meat experts as posing any serious threat to the increased acceptance of canned meats.

Hardenbergh Views Outlook

Wesley Hardenbergh, president of the American Meat Institute, in a recent statement on postwar developments in the meat industry, pointed out that we was faced with the *necessity* of expanding canned meat output after the war. Citing the "tremendous increase in meat canning facilities in the last three years," Hardenbergh declared: "The market for canned meats must be expanded to offset dwindling military and lend-lease demands. Otherwise, the canning machinery and other equipment must remain idle."

The AMI executive also mentioned that there was a need for research on new items that might possibly combine "our excess quantities of lard with low cost but nutritional variety meats in a product that could be canned and made available for relief use after the war."

It is rather difficult at present to evaluate the precise role of American packed canned meat products in European relief feeding. Involved in the relief feeding question are such intan-



gibles as the ability of liberated populations to re-establish a self-sustaining economy, the functions of occupation forces and the UNRRA in distributing food to civilians freed from the Nazi yoke, and the amount of influence to be exercised by other Allied nations—notably Russia.

Sentiment regarding relief feeding has undergone drastic change in recent weeks. Not so long ago, the problem was visualized as of gigantic proportions. Prominent U. S. food executives solemnly declared that the nation could never handle it unassisted; there simply wasn't enough food. Nutritionists spent long hours devising relief rations that would supply the proteins and other nutritive elements necessary to save Europe's millions from starvation.

Europe Not Starving

With the invasion of Normandy in June, reports began to filter in that the residents of that section weren't starving at all. On the contrary, they had been eating pretty well during the period of German occupation. A parallel situation, with certain exceptions, has been unearthed elsewhere as our troops pushed eastward. Gradually, the spector of European starvation has given way to a somewhat less alarming picture. Europe needs food, and plenty of it, but the outlook is far more hopeful than believed earlier, and the prospect that liberated Europeans will be able to meet many of their own food requirements before long appears increasingly likely.

Although the liberated areas can probably return to grain production soon after the war, a much longer period will be required to get back to former levels of livestock production. In the interim, it is safe to assume that U. S. canned meats will play an important part in supplying the nutritional needs of certain European areas. Whether the products are distributed through lend-lease, military or other channels should make no particular difference in the influence on domestic canned meat output.

Much has been said lately about the size of food stocks owned by the government. At the beginning of August, the War Food Administration owned approximately $600,000,000 worth of food, including 196,000,000 lbs. of canned meats, not to mention 105,000,000 lbs. of cured meats, 38,000,000 lbs. of frozen meat, 104,000,000 lbs. of canned fish and 509,000,000 lbs. of lard. Although some of this food is allocated for lend-lease and other purposes, the bulk of it is regarded as unmanageable surplus. Recent moves to relax rationing regulations are a step toward minimizing the development of unwieldy food surpluses in 1945.

How much export business will be captured as a result of lend-lease and other wartime distribution to lands across the sea is a matter of conjecture. The view is expressed in some quarters that the "ice has been broken" and that foreign markets will provide a supplement to enlarged domestic markets of the postwar years.

It may be well to recall, however, that some types of canned meats were developed to a rather high level in Poland and several other European countries before the war. In fact, Poland built up quite a respectable outlet for canned hams in the U. S. market before the outbreak of hostilities. In evaluating his postwar market, it is probably safer for the canning executive to think mainly in terms of domestic distribution.

That the U. S. public will be conditioned for the full-scale appearance of meat products in tin cans during the next 12 months is assured by a broad campaign projected by the Can Manufacturers Institute, New York. According to Gordon Cole, advertising manager of the organization, this campaign will feature the can as the ideal container for meat and various other food products, and will include 926 individual advertising insertions in 116 publications. In consumer publications having a combined circulation of over 44,000,000, a total of 379,000,000 messages regarding canned foods will be published.

No one expects domestic canned meat output to zoom to dizzy heights in the immediate future; many limiting factors make such a development impossible. As one authority points out, the shortage of cans is expected to continue until important tin-producing areas have been wrested from the Japs. Packing of canned meats for civilian consumption is now restricted by Conservation Order M-81 and its amendments. The federal government's heavy current buying of canned meats is absorbing a large proportion of all canned meats being packed.

Surveying the prospects for the postwar period, however, evokes some interesting possibilities. Almost without

(Continued on page 21.)



MEAT LOAF FAMILY WON MANY FRIENDS

Morrell family of meat loaves, introduced a few years ago, found ready consumer acceptance. Wide interest in this type of canned product for postwar output is reported among meat canners.



BRIGHT FUTURE PREDICTED

Products (left) such as meat and vegetable stew, used in U. S. Army field ration, and Tushonka, pork item packed for Russian army, are rated by some experts as likely contenders in the postwar canned meat picture. Polish style canned hams (right) gained wide popularity before the war and will probably come back strong.





Wisconsin Packer Suggests Point System for Grading

REVISION of the federal beef grading setup to include a point system to be used in the classification of carcasses of questionable grade has been suggested to the Livestock and Meats Branch, Office of Distribution, by L. E. Liebmann, president of the Liebmann Packing Co. of Green Bay, Wis.



L. E. LIEBMANN

Although the plan has not been approved in all its details by the National Independent Meat Packers Association, directors of the association (see page 7 for news of their meeting) believe that it provides a good starting point for revision of the system now in use.

Stating that his firm is in favor of federal grading (see THE NATIONAL PROVISIONER of June 17, June 24 and July 1 for other industry views on the retention of compulsory government grading and standardized cutting) Mr. Liebmann says that he believes that federal grading will be discarded and individual packer grading resumed as soon as the compulsion is relaxed.

The reason, he declares, is that packers have absolutely nothing to say as to how their beef and veal carcasses shall be graded in accordance with the specifications set forth by the Department of Agriculture.

Mr. Liebmann suggests that the federal grading system be amended to provide for a six-point method of classifying carcasses of questionable grade. Each grade would be allotted six points as follows:

1⅓ points for description of carcass
1 point for fat distribution
1 point for cut surface of meat
1⅓ points for quality and marbling
⅓ point color of meat
⅓ point for bone

On all carcasses of questionable grade, the packer and grader would take the specifications to determine the final grade, using point values in the process of elimination.

Mr. Liebmann states that he does not believe the government specifications should be changed, but that a point value should be assigned to each descriptive paragraph. For example, the specifications for Commercial or "J" grade beef, would read as follows:

1½ points for Conformation of Carcass:

Commercial grade beef carcasses and wholesale cuts may be somewhat rangy, angular, and irregular in conformation and the fleshing may be slightly thin throughout. Loins and ribs tend to be flat and somewhat thinly fleshed. The rounds are relatively long, flat, and tapering. Chucks are usually slightly flat and thinly fleshed. The neck is somewhat long and thin and the shanks somewhat long and tapering.

1 point for Distribution of Fat:

The quantity of fat required of beef within this grade will vary within wide limits dependent upon the age and class of cattle from which it is produced. That produced from relatively young lightweight steers and heifers that were slaughtered when relatively young may have a thin exterior fat covering that does not extend over the round or chucks and a relatively small quantity of interior fat. In such beef there will be practically no protrusion of fat be-

(Continued on page 23.)

INTENDED TO SETTLE GRADE DISPUTES

Differences of opinion over grade are not always easy to settle. Under the plan outlined by Mr. Liebmann, the classification of a carcass of questionable grade would be decided on the basis of whether or not the total number of points given it for the presence of certain characteristics was great enough to permit placing it in one grade or relegating it to the next lower class. Under his plan present grade specifications would be retained and the point system would be a complementary feature.



PACKERS' GIFTS TO SERVICEMEN PORTEND A MERRY CHRISTMAS



SWIFT CHRISTMAS TREE

Special Christmas tree mailed to Swift employes in service has leaves formed of soap. Here one of the trees is being admired by WAVE Helen Taillon, Swift's Jane Hathaway and Dorothy Smith of the WAC.

MEAT plants all over the nation this week were completing a big "extra-curricular" job—that of packing and mailing Christmas gifts to former employes now in service overseas. Under postoffice department regulations, no Christmas gift parcel for overseas delivery may be mailed after October 15 without the presentation of a written request from the serviceman concerned.

Because of their large numbers of former employes in service, Armour and Company, Swift & Company and Wilson & Co. found the selection, packing and mailing of Christmas gifts a rather large undertaking this year. However, employes on the home front tackled the pleasant assignment with plenty of vigor, and thanks to their efforts Santa Claus will be right on hand when Christmas eve comes to the far-flung fighting fronts.

Meat packing firms preparing Christmas gift boxes this year found that numerous problems had to be considered, not the simplest of which was keeping address files up-to-date with U. S. armed forces pushing steadily forward in all theaters of war. Armour and Company, for example, has more than 18,000 employes in the armed forces, but manages to keep in touch with a large proportion of them through close contact with families and friends and through other sources of information.

Selecting the items which could be sent to the many war theaters was a difficult task. It meant that numerous items had to be ruled out because of the varying climatic conditions in scattered war theaters. In selecting gifts the Armour purchasing department first conducted a survey to find out what items the folks in the service preferred, then eliminated those which would be suitable for mailing to only one or two areas. It was also the intention of Armour officials that the gift boxes be personalized and not made up entirely of products manufactured by the company.

After careful study of letters written to the company by service men and women and taking into consideration the weather conditions, it was decided that the Armour Christmas boxes for men would contain six packages of gum, three of cigarettes, five bars of soap, two tubes of toothpaste, one of shaving cream, one chap stick, two large packets of razor blades, one pound of caramels, one pocket-size novel and a reprint of "My Biggest Day in Baseball." The women's gift boxes contain one box of face powder, one jar of cold cream and one of hand cream, a jar of talcum powder and two bars of toilet soap.

PACKING WILSON GIFTS

Volunteer workers from Wilson & Co. shown preparing 8,000 gift boxes for shipment to company employes in the service.



Eastwood Sends Greetings

Accompanying the gifts was the following personal message from George Eastwood, Armour president:

"We deeply appreciate what you are doing and what you have done, and we hope to be able to show that appreciation by giving you every assistance in our power in getting back to normal living. Our reemployment policy will be in full compliance with the provisions of the Selective Service and National Guard Mobilization Act. Our policy will go beyond these legal requirements and will include former employes who entered the military service by voluntary enlistment, by commission, or in response to call as a reservist. If you do decide that you would like to come back to Armour and Company you will find a hearty welcome awaiting you."

At Swift & Company, the hard-working Jane Hathaway girls who correspond regularly with servicemen and women and who perform little services for them from time to time handled the

mailing list and other details of the company's gift boxes.

Selecting the items to be included in the boxes was left up to the members of the Jane Hathaway staff and others who based their selections on information obtained through correspondence with 17,000 of the company's servicemen and women overseas and in America. The packages, which may be shipped anywhere in the world without damage due to weather conditions, were prepared for shipment in cooperation with Marshall Field & Co., Chicago.

The Swift boxes contain an unusual and charming Christmas tree which stands 13 in. high. The foliage on the tree is composed of soap leaves which can be conveniently removed for use. Items attached to the tree include candy, pencils, a pencil sharpener, razor blades, septic pencil, cigarette lighter and a game. The girls overseas receive the same items save for the razor blades and septic pencil.

For Swift employes in the service who are stationed in the U.S., gift boxes are being sent containing crackers, peanut butter, a fruit cake, candy, cigarette lighter and a small book. This will be the company's tenth gift box for its service personnel. As is true with Armour, the majority of Swift boxes this year are being sent to service folks in the States, with the second largest mailing going to the European war theater.

The Wilson & Co. boxes, being sent to 8,000 men in the service, contain stationery, playing cards, Wilson & Co. pine soap, peanuts, candy, a leather pocket address book, a bound volume of selected articles from the *Reader's Digest*, and a copy of the "Wake of the News" booklet published by the *Chicago Tribune*. Girls from the company's general office at Chicago volunteered their time to pack the boxes, working in the evenings to get out the heavy mailing before the deadline.

GOBEL REORGANIZATION PLAN

The U. S. district court in New York City has fixed October 28 as the date on which the business of Adolf Gobel, Inc., will be turned over to Flug & Strassler under the company's plan of reorganization. A new corporation, to be known as Adolf Gobel, Inc., will be organized, while the old company will change its name to the Greater New York Packing Co., Inc. All outstanding stock will be owned by the new company.

According to the *Wall St. Journal*, the new organization will issue $600,000 of 5 per cent preferred stock, consisting of 24,000 shares of $25 par value, and approximately 430,000 shares of the new $1 par common stock to Flug & Strassler. One share of common will be exchanged for each two shares of the present common of the old company, which will entail issuance of 215,000 shares. All claims are being paid in full with interest.

OPA FAILS TO GET RESTRAINING ORDER IN FAT TRIM CASE

OPA's attempt to obtain an injunction forbidding Armour and Company, the Cudahy Packing Co., Swift & Company and Wilson & Co. from violating its regulations governing the fat trim on pork cuts, fizzled out in federal district court at Chicago this week when Judge John P. Barnes declined to issue the order.

Judge Barnes said that although the OPA investigation had been made in good faith, "spot checks" of the type employed by the price agency were not accurate and not extensive enough. OPA had introduced affidavits from retailers and other evidence of sales of pork cuts bearing fat in excess of OPA standards.

"This is not to imply that the meat packers are to be given a clean bill of health," Judge Barnes said. "This investigation was probably a good thing in that it will mean a closer check by the packers."

John Holmes, president of Swift & Company, made the following statement on the decision:

"We are gratified that the federal court has seen fit not to grant an injunction and has ordered the complaint dismissed. We have made every possible effort to comply with the regulations and shall continue to do so.

"We have been trying for months, and before the injunction suit was filed, to get the OPA to agree with the industry upon a practical interpretation of the regulations. We still hope we can do so."

WRITES 9,000 LETTERS TO MAYER MEN IN SERVICE

Paul Johnson, servicemen's editor of Oscar Mayer & Co., Chicago, is an ace correspondent. He has written more than 9,000 letters to the company's men and women serving in the armed forces and sent scores of newspapers, magazines, boxes of books, packages of religious data, testaments and cards to them on various occasions.

Of the company's 487 employes who are serving our country, four have made the supreme sacrifice. Johnson, who worked in close touch with these four men and wrote to them while they were away, feels their loss deeply. Many of the letters from service folks, Johnson says, comment on the high quality of meat products they are getting.

ANNUAL PACKAGE INSTITUTE

The annual meeting of the Packaging Institute will be held at the Hotel New Yorker, New York, November 1 and 2, bringing together the users of packaging machinery and materials and suppliers of machinery and packaging.

Canadian Meat Plants Threatened with Strike

Canada is threatened with a nation-wide meat plant strike in December by the CIO United Packinghouse Workers of America, but meetings of employers, union officials and representatives of producers and the government are being held in an attempt to avoid the walk-out. It is reported that workers in 11 of 15 major plants have voted in favor of a strike to enforce demands for a master union contract.

There is a possibility that the strike might come earlier than December in some Ontario plants and elsewhere. Packer officials at Winnipeg reported this week that the plants there had been unable to handle heavy livestock runs because of slow-downs.

J. S. McLean, president of Canada Packers Limited, said this week that the issue at stake in strike votes conducted by the union is not union recognition. He said the union wants to force a master agreement on the packing companies before the end of the war, and that because their time is so short their tactics are to throw the work of the plants into confusion.

Slowdowns Hit Output

Mr. McLean adds that within the last three months at least a dozen slowdowns have occurred in the larger plants. These slowdowns, says Mr. McLean, have been launched upon the most trivial excuses. He quotes an example as having happened at Canada Packers Limited plant. Because of extremely heavy cattle deliveries, the company planned to double cattle slaughter and organize a second shift, each working eight hours. However, because of absenteeism, the shifts were frequently short a few men. Some workmen offered to put in an extra hour or two on the other shift in order to keep production moving.

However, says Mr. McLean, the union committee suddenly served notice that unless work on two shifts was forbidden the whole gang would walk off the floor. He adds that even with double shifts the packing industry could barely handle the cattle now coming to market. Says the Canada Packers president: "The effect of the union tactics is to reduce operations to such an extent that thousands of cattle must be held back in the country and in spite of the holdback, there is a heavy carry-over each weekend."

PACKER PROTEST GETS ACTION

Following a concerted protest by business men initiated by Robert Hoffman, sales manager of the North Side Packing Co., Pittsburgh, Pa., the finance committee of the Pittsburgh city council has approved a $45,000 repaving project on a section of Spring Garden ave. which was causing serious damage to the tires of trucks operating over it. The packing firm's fleet of 12 trucks are among those which use the street.

DEPENDABLE!
YEAR AFTER YEAR AFTER YEAR

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July 14, 1944

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Detroit, Michigan

Gentlemen:

Here's a picture of one of our Dodge trucks. This truck has traveled over 209,000 miles, and we're counting on it for a good many more before the war ends.

In all, we operate 30 Dodge trucks, and we've found them uniformly dependable and satisfactory. We keep an accurate set of books on every truck in our fleet - and we are entirely satisfied with the cost-per-mile and cost-per-ton figures on these Dodge trucks.

You people have a slogan: "It's a long way ... to the last mile ... of a dependable Dodge" - and you're not fooling! There's no question about it, Dodge builds a darn good truck, and we like 'em.

When we say Dodge trucks are dependable, we should know, because we've used them for years and, as I said, we now have 30 of them.

Very truly yours,
THE WILLETT COMPANY,
Howard L. Willett Jr.
H. L. Willett, Jr.
Vice President

209,143 MILES

NEW TRUCKS AVAILABLE

The Government has authorized a limited number of new Dodge Job-Rated trucks for civilian hauling. See your Dodge dealer at once for trucks to fit your job. See him, too, for dependable truck and car service by trained mechanics using factory-engineered parts!

DODGE DIVISION OF
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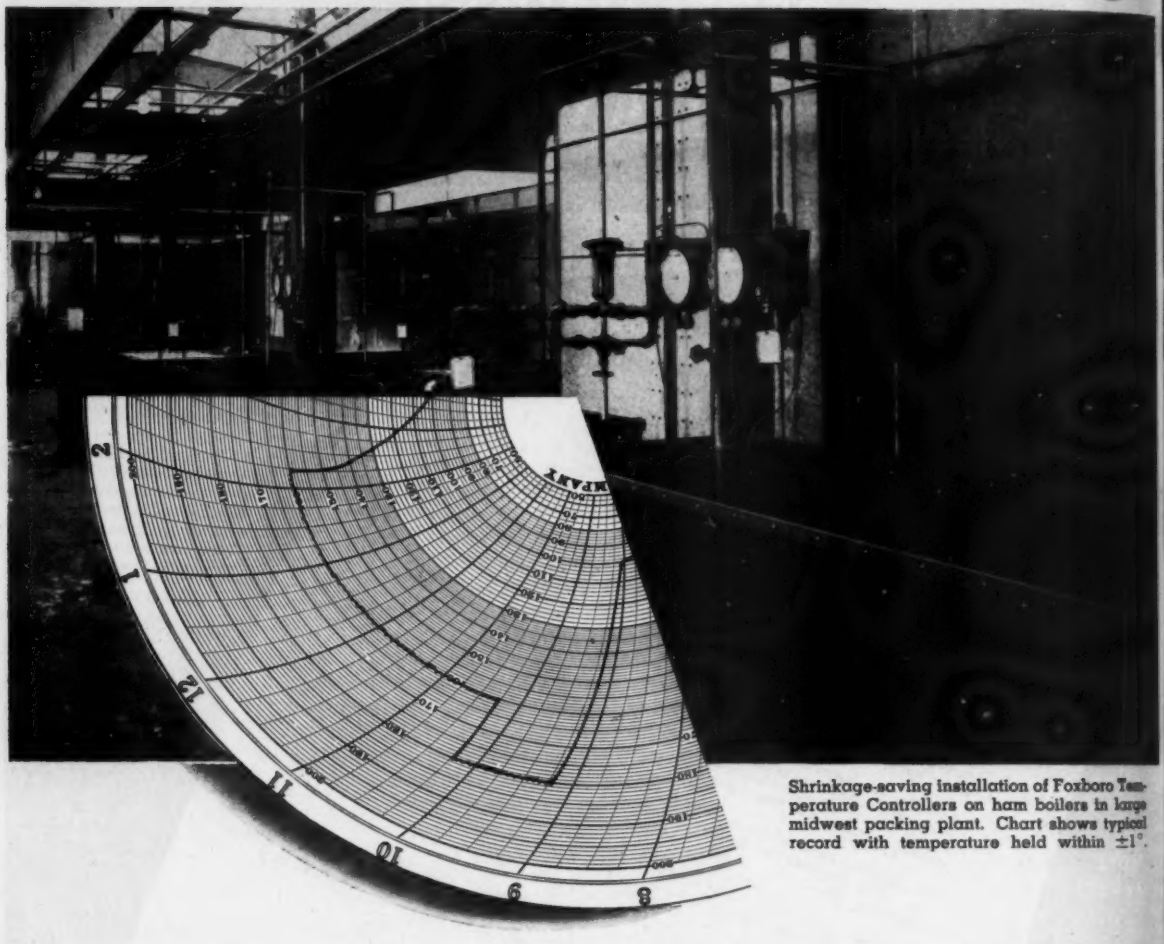
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America Will Never Forget the Splendid War Record of Its 4,500,000 Trucks...and Their Millions of Drivers...on the Vital Home Front!

How to PICK UP ADDED PROFIT UNDER PRICE CEILINGS!

PRICE CEILING



Shrinkage-saving installation of Foxboro Temperature Controllers on ham boilers in large midwest packing plant. Chart shows typical record with temperature held within ±1°.

IT takes only a slight reduction in the processing shrinkage of any food product to make an important difference in the profit margin. And there is no simpler, surer way to hold your shrinkage to a minimum than by using Foxboro Temperature Control!

Consider what this accurate, automatic temperature control can mean in ham boiling for instance. At current market prices, a reduction of only 1% in shrinkage will cut production costs approximately 30c per cwt.!

On ham boilers, Foxboro Temperature Controllers enable you to eliminate *every ounce of excess shrinkage* caused by erratic or inaccurate temperatures. These better-engineered controllers provide positive on-off control entirely free from throttling action. They give the close-control characteristics exactly suited to 65% of all control jobs.

Check up your own process . . . learn how closer temperature control can cut shrinkage losses. And write for Bulletin 225-3 that tells how to get it! **The Foxboro Company, 148 Neponset Avenue, Foxboro, Massachusetts, U. S. A.**



FOXBORO REG. U. S. PAT. OFF. **TEMPERATURE CONTROLLERS**

NEW EQUIPMENT *and Supplies*

ADJUSTABLE SPRAY JOINT

A new spraying unit with an adjustable joint, suitable for washing and rinsing operations, is being manufactured



by the Spraying Systems Co., Chicago, it is announced. Featuring a ball and socket design which is said to provide a 50-deg. nozzle adjustment range in any plane at a right angle to the face of the joint, the unit also includes thick socket plates which permit a strong friction grip, more than sufficient to hold the nozzle in fixed position no matter how extreme the spraying operations, according to the manufacturer.

Illustrated is the adjustable joint with a Veejet flat spray nozzle mounted in the socket. Standard specifications for this adjustable joint call for either brass or steel, although it may be secured in a variety of special steel alloys if preferred. Various sizes of joints with standard pipe threads can be furnished.

PORTABLE CAR UNLOADER

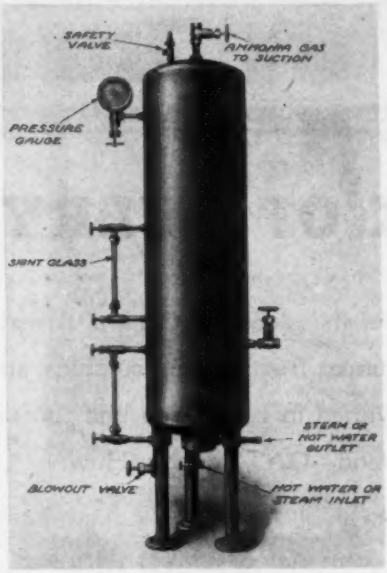
A portable car unloader, said to be capable of handling all sizes of coal and coke at a rate of 75 tons an hour, is being marketed by the Jeffery Mfg. Co., Columbus, Ohio. The unit can be used with equal efficiency either above or below the rails. For above-track operation, it can be pushed across the rails under the hopper door, since there is no raised obstruction to catch on rails when placing the unit on or removing it from the track.

The horizontal section is of sufficient length to reach well beyond the far side of the freight car and wide enough so that car doors can be opened to pass large lumps without unnecessary spillage. Full width of opening is maintained the entire length of the boom, a feature which permits unloading the far side of cars at maximum capacity.

The concern also manufactures a portable conveyor, for use with the car unloader.

AMMONIA DISTILLERS

New data on Frick ammonia condensers have just been released by the Frick Co., Waynesboro, Pa. The condensers come in two sizes, each complete with the necessary liquid level gages, safety valve, pressure gage, ammonia valves and heating chamber. Either unit is said to provide a practical



method of removing impurities, such as oil and water, from the refrigerating system.

The small distiller has a shell 12 in. in diameter and an overall height of 7½ ft. The large distiller has a 20-in. shell and stands 8 ft. high. Shells are of heavy O. D. pipe, with dished heads. The entire equipment is sturdily constructed to withstand the full head pressure on the system. The accompanying illustration shows the exterior appearance of the distillers.

New Trade Literature

Control Instruments (NL 127).—An eight-page bulletin describing a new line of air-operated controllers, known as the Model 93 series, has been issued by the Bristol Co., Waterbury, Conn. Detailed information is given about instruments for controlling temperatures, pressure, vacuum, liquid level, humidity and flow.—Bristol Co.

Air Shipments (NL 130).—The meat packing industry, looking ahead to the day when certain of its products may move by air, should be interested in a catalog issued by the air express division of the Railway Express Agency. This colorful booklet traces the growth of shipments by air from a catch-as-catch-can basis in 1927 to its present status, and also looks into the post-war era when even greater strides may be expected.—Railway Express Agency.

Belt Drives (NL 140).—An outline of the history of power transmission has been compiled in booklet form by the engineering research committee of the Multiple V-Belt Drive Association. Two-color sketches lend interest and value to the 48-page brochure which is skillfully written and edited.—Multiple V-Belt Drive Association.

Pumps (NL 141).—A folder describing the Flow-Master pump, said to be capable of transferring, metering or proportioning any product that can be pumped, has been issued by the Marco Co., Inc. Structural details and specifications are given. It is claimed that the pump can be disassembled, cleaned and reassembled in a few minutes.—Marco Co., Inc.

Worm Gears (NL 142).—What is described as a complete data book on worm gear speed reducers for industrial applications has been published by the Link-Belt Co. The 100-page book, which contains photographs, dimensioned line drawings, engineering data, horsepower ratings and tables of weights and dimensions, is designed to help the user select the type and size of reducer required for his specific needs.—Link-Belt Co.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only. (10-14-44).

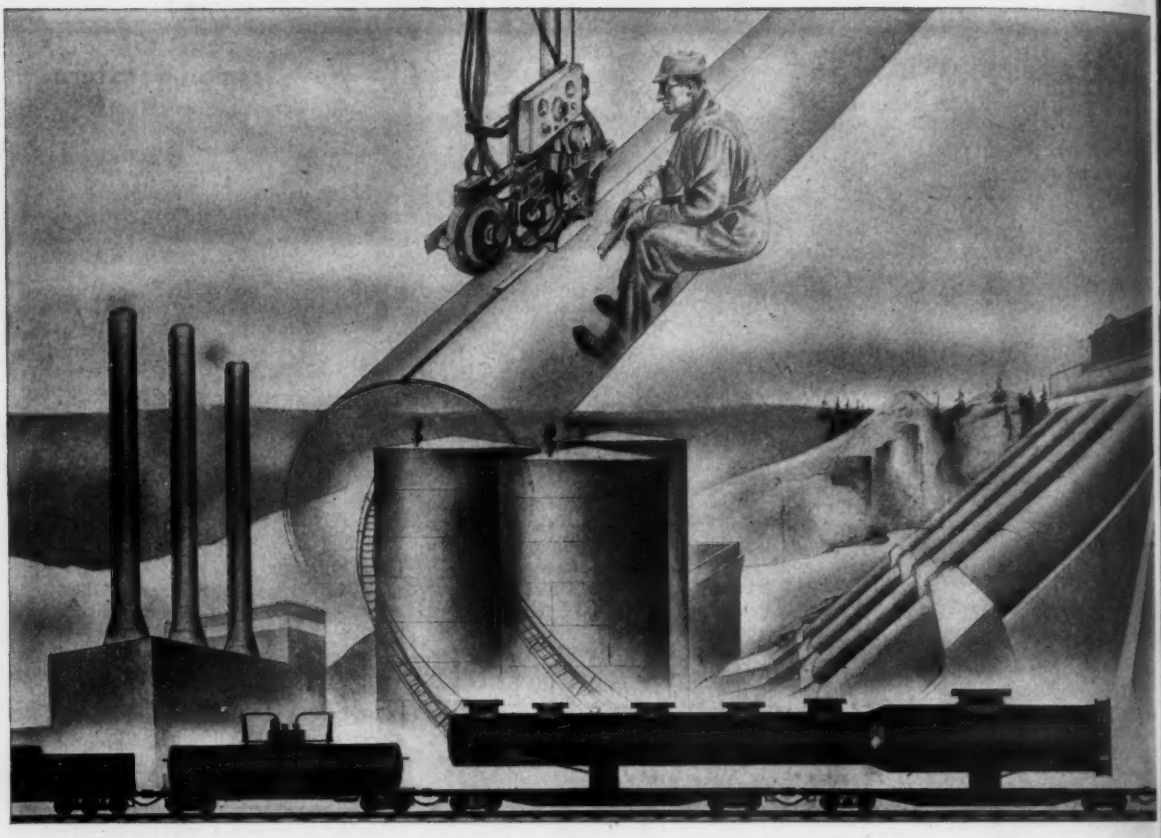
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In every quarter of the globe are General American products—pressure vessels, tanks, fractionating columns, stacks, penstocks, and many more varied in description and function, but having one thing in common—GATX Know-How.

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Specialists in plate fabrication—manufacturers of pressure vessels of steel, alloys and aluminum—all classes of welding—process equipment of all types—chemical engineering laboratories and service—completely equipped field erection department.

Up and down the MEAT TRAIL

Personalities and Events of the Week

• **Robert S. McCahan,** formerly plant manager at the Glaxon Meat Corp., New York City, was recently elected assistant vice president of the company. The concern has doubled its freezer and refrigeration space and has completed arrangements to purchase the building now occupied by its plant at 617 11th ave., it is reported.

• Confronted with a serious labor shortage at the municipal abattoir and a growing volume of animals delivered for slaughtering, the city council of Greensboro, N. C. recently moved to relieve the condition by adopting a temporary measure which will permit increased hog slaughtering off the abattoir premises.

• **Charles H. Green,** 53, secretary-treasurer and general manager of the Rose City Packing Co., New Castle, Ind., died recently from injuries suffered in an automobile accident. Green, who has been associated with the company for the past 14 years, is survived by his wife, two children and his mother.

• **Dr. C. E. Gross,** director of scientific research of John Morrell & Co., appeared recently on the weekly radio program sponsored by the company, Alex Dreier's "Weekly News Analysis." He was interviewed on the subject of dog nutrition.

• **J. M. Foster,** vice president of John Morrell & Co. and formerly manager of the Sioux Falls plant, on September 29 took over his duties as vice president in charge of operations of the company. Foster is returning to the Morrell plant at Ottumwa after 24 years at Sioux Falls.

• Fire recently caused $2,000 damage at the H. E. Cullison Wholesale Meat Co., Ocala, Fla., when grease drippings in the smokehouse caught fire. Chemicals and water sprays brought the blaze under control.

• A modern new abattoir is scheduled for construction at Danville, Va., it is reported. **C. C. Finch,** manager of the local livestock market, is building the slaughterhouse, which will be under his management.

• Considerable damage to meat products was caused by a smokehouse blaze at the Hygrade Food Products Corp., Syracuse, N. Y., late last month. Total damage was not stated.

• The Krey Packing Co., St. Louis, Mo., has appointed Ruthrauff & Ryan, Inc., Chicago, to direct its advertising. Newspapers in a number of midwestern markets have been scheduled, it is stated.

• The Mades Packing Co., Miami, Fla., announces that it will begin manufacturing meat products and handling fresh meats early in November.

• Mane Bros., Cincinnati sausage manufacturers, announce that the steadily increasing demand for their sausage products has necessitated their removal to a new and modern factory now under construction at 522 Oliver st. **Erwin Mane,** president, believes they will be ready to begin production in the new factory about October 15.

• Packing plant executives of Yakima, Wash., met with salesmen, agents and buyers in the livestock field recently at a dinner conference to discuss livestock production. **R. M. Turner,** assistant extension director, was the principal speaker.

• **John B. Bass,** 77, retired president of the Columbus Rendering Co., Columbus, O., died at his home October 3. Besides his wife and daughter, he is survived by his four sons—**Carl C. Bass,** vice president; **Henry J. Bass,** treasurer; **Herbert F. Bass,** secretary, and **Fred L. Bass,** a director, all associated with the rendering concern.

• **Mrs. Alva A. Blackmor** of the University of Arkansas College of Agriculture recently issued a statement urging Arkansans to eat meat in some form at least once a day as essential to good nutrition.

• **William J. Settlemayer,** 68, owner of Settlemayer & Sons, wholesale meat butchers, died October 6 at his home after a long illness. He leaves his wife, a son and a daughter.

• **Frank J. Kearney,** manager, Cudahy Packing Co., Philadelphia branch, passed away at his home on October 6 following several months' illness. Kearney became associated with Cudahy in 1927 as salesman at the Passaic branch and in 1943 was transferred to assume

TO NEW CUDAHY POSTS

When E. A. Cudahy recently became chairman of the board of the Cudahy Packing Co., these four men were named to new executive posts in the organization. Fred W. Hoffman, who started with the company as a messenger in 1902 and has served as a director since 1936, was designated as Cudahy president, while C. L. Hodgert, general superintendent, who headquarters in Omaha, was elected vice president and a member of the board of directors, filling the vacancy created by the death of F. E. Wilhelm. Hodgert has been with the organization since 1920.



HOFFMAN



HODGERT



GIBBONS



BREATHED

T. P. Gibbons was named vice president in charge of the by-products division, and J. W. Breathed was elected to a similar post as head of the company's Old Dutch Cleanser and allied departments. Gibbons has been manager of the by-products division for the past 25 years, while Breathed joined Cudahy in 1920 as a salesman in the Old Dutch Cleanser department in New York City, being transferred to Chicago headquarters four years ago.

Amarillo Packer Dies in Texas Plane Crash

Cecil Dyke, 39, sales manager of the Pinkney Packing Co., Amarillo, Tex., was killed on September 30 in a plane crash near that city. Dyke, who took up flying five years ago, held a student pilot's license and had 60 hours of flying to his credit when his plane crashed. The young executive at one time was associated with the Nuckolls Packing Co., Pueblo, Colo., as branch house manager. Officials of the company said that Dyke's dynamic energy was an important factor in the success of the Pinkney firm. Dyke, who learned the packing business as a youth, is survived by his wife, Annilee, two sons, three brothers and three sisters.

charge of the Philadelphia branch. In November, 1943, his health failed, necessitating a leave of absence from business.

● **Jack W. Klapper**, 52, sales manager of the J. S. Hoffman Co., Chicago, succumbed to a heart attack in his sleep on the evening of October 6. He had apparently been in good health the day of the attack, completing his usual work at the office. Klapper, a member of the Hoffman organization for the past 23 years, was widely known throughout the trade in the sausage and cheese business. He is survived by his sister, Mrs. S. Kalmon, and his brother, Ben Klapper. Masonic services were held on October 10.

● Office workers at the Rath Packing Co., Waterloo, Ia., were among 500 Waterloo stenographers who, in two hours on October 3, wrote over 6,000 letters to local men and women in the armed forces.

● Meat dealers, packers, slaughterers and wholesalers in Southern New Jersey met at Camden on October 10 to discuss maximum price regulations governing wholesale and retail sales. Principal speakers included **Joel Thornton**, chief of meats, fish, poultry and dairy products, OPA, and **Miss Edith Ellsworth**, regional price panel coordinator.

● **H. E. Wilson**, assistant to **George E. Mitchell**, New York district manager, Swift & Company, has been appointed district manager of the company's Syracuse, N. Y., branch.

● **G. Carl McLean**, 51, manager of the Hull plant and Ottawa branch of Canada Packers, Limited, died on October 4 following a brief illness. A native of Toronto, he joined Canada Packers in 1915 as a livestock buyer for the company at Peterborough. Going to Ottawa in 1929, he was appointed manager of the company's branch there.

● Reported missing in action for two months while he lived in hiding with the underground at Abbeville, France, **Lieut. Edward Moser**, former clerk of Fried & Reineman Packing Co., Pittsburgh, Pa., a pilot of a B-26 bomber, recently arrived in Pittsburgh on a 30-day furlough.

● **Lieut. Jack A. Haffner**, former employe of the Rath Packing Co., Waterloo, Ia., has been given the Air Medal for "meritorious achievement while participating in aerial flights on combat operational missions of a hazardous nature." Haffner is a pilot of a B-24 Liberator in the 13th AAF's famous "Long Rangers."



"A" AWARD TO WILSON'S ALBERT LEA PLANT

Scene as War Food Administration Achievement "A" pennant was awarded recently to the Albert Lea, Minn., plant of Wilson & Co. Left to right are Thos. E. Wilson, chairman of the board, Wilson & Co.; Col. B. J. Finan, Chicago Quartermaster Depot; Harry J. Williams, Wilson vice president; William Knutson, employe representative; Claude Kaplan; E. O. Pollock, midwest regional director for WFA; R. H. Harrison, plant superintendent; J. L. Crowley, plant manager and Edward Foss Wilson, president, Wilson & Co. In his congratulatory address to Albert Lea workers, Chairman Wilson pointed out that the award is "not lightly bestowed nor easily won."

● **Merrill P. Hiatt** is constructing a new abattoir nine miles north of Elwood, Ind. The $20,000 unit will house a locker plant and will be managed by Hiatt and **Eugene Wines**.

● **Bill Calbert** of Kingan & Co., Indianapolis, Ind., was reelected president of the Marion County Softball Association when the directors met recently. The Kingan team won the city championship this year.

● Negotiations in the transfer of the former Royalton meat packing plant at Royalton, near Harrisburg, Pa., have been completed and the Dauphin county court has approved the purchase of the plant facilities by **Edward A. Carroll** of Jersey City, N. J., operating as the Penn Abattoir Co. Consideration was given as $20,000. Carroll, who has been operating the plant for nine months under an agreement with bank trustees, has remodeled the building since he took it over.

● Plans for construction of a modern

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ORIGINAL AND ONLY DRESSED HOG BROKERS EXCLUSIVELY

CHICAGO

May we suggest that you use our Lard Department

Industry Gold Stars

★ ★ ★

BASSLER, HARRY D.—Lieut. Harry D. Bassler, 23, former employe of Swift & Company, Chicago, serving with the Army Air Corps in the European war theater, was killed in action August 22. He is survived by his parents.

LEAMAN, CLARENCE.—Pvt. Clarence Leaman, 28, former Rath Packing Co. employe, Waterloo, Ia., serving with the infantry in France, was killed in action September 19, according to word received from the War Department. He is survived by his parents, wife, two sisters and three brothers.

SCHARFENBERG, HALBERT.—Corp. Halbert D. Scharfenberg, 24, former employe of the Rath Packing Co., Waterloo, Ia., was killed in action September 13 in France, the War Department has notified his sister. He was serving with the headquarters battalion of the 134th infantry.

TROUTT, E. LLOYD.—Pvt. Edward Lloyd Troutt, former employe of the Lay Packing Co., Knoxville, Tenn., a veteran of the Anzio beachhead campaign, was killed in action in France August 19, the War Department has notified his wife. In addition to his wife he is survived by two brothers and a sister.

WOODYARD, WAYLAND.—Second Lieut. Wayland D. Woodyard, 28, former employe of the Rath Packing Co., Waterloo, Ia., was killed in action in the Pacific theater, his parents have been notified by the War Department. He is survived by his parents.

abattoir costing approximately $150,000 on Mt. Holly rd., Charlotte, N. C., were announced recently by **F. O. Godley** of Godley Bros., operators of a large livestock company and the present Charlotte abattoir. Associated with him in the enterprise will be **M. R. Godley** and **J. T. Godley**. The present Charlotte abattoir is being acquired and will be operated after November 1 by **Clair Harper** of York county, S. C.

• After 22 months overseas, **Tech. Sgt. Bernard N. Wagner**, formerly affiliated with the Rath Packing Co. at Waterloo, Ia., is now stationed as a meat inspector at the Mission Provision Co., San Antonio, Tex. He was married on October 7 to Miss Betty Kaupel of Waterloo.

• **John Coverdale**, manager of the agricultural bureau of the Rath Packing Co., Waterloo, Ia., addressed farmers at a Hudson, Ia., meeting on October 11, discussing "Swine Type and Improvement" and "What Does the Packer Want?"

• **Jack McCord**, president of the Cherikof Cattle Co., and Alaska resident for 40 years, expects to leave Seattle soon for his home at McCord, Alaska, to start fulfilling his new contract to supply 300,000 lbs. of fresh beef to the Army. The beef will be from the company's herds in the Aleutians.

• **Charles W. Beaver**, 69, associate director of research and product development for the Yale & Towne Mfg. Co., New York, N. Y., died recently of a heart attack. Beaver, who was associated with the concern for 35 years, is survived by his wife, three daughters and a son.

• **Frank X. Hogan**, 55, vice president and general sales manager of the Container Co., a division of Continental Can Co., died suddenly while vacationing September 30. Hogan, a veteran of World War I, had been associated with the company since 1930.

• A contract has been awarded for construction of cattle and sheep holding pens at Wilson & Co.'s plant at Los Angeles, it is reported.

• **S. G. Breck**, formerly vice president and secretary-treasurer of Canada Packers Ltd., Toronto, Ont., was appointed vice president and treasurer at the annual meeting of the company held recently in Toronto. Other company changes involved **A. J. E. Childs**, who was appointed assistant treasurer; **C. Wadge**, a director, who became secretary, and **F. E. Hawkins**, who was made assistant secretary.

• **J. R. Hinsey**, manager, branch house department, John Morrell & Co., Ottumwa, Ia., recently visited New York.

• **Delmont W. McKay**, 67, wholesale meat dealer for 30 years at Calais, Me., died recently. McKay, a veteran of World War I, is survived by two children.

• **R. C. Winkler**, legal department, and **N. E. Horton**, branch house department, Wilson & Co., Chicago, were visitors to New York last week.

• **E. L. Cleary**, eastern district manager, John Morrell & Co., New York, is on a vacation trip which will include a stop at Pittsburgh, Pa., where he will visit at the company's plant.



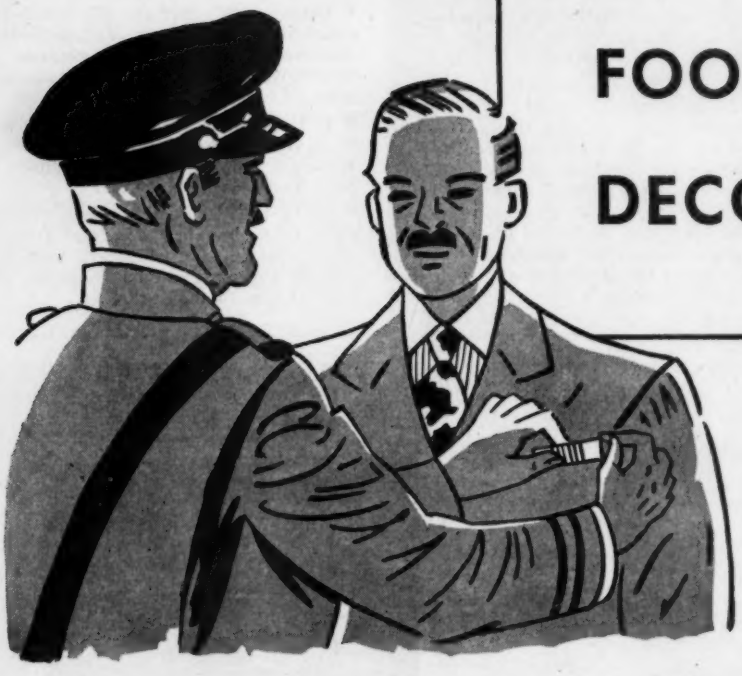
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Postwar Canned Meats

(Continued from page 9.)

exception, companies contacted in the Provisioner survey reported that they intended to can a relatively heavier volume of product after the war than in the past. Having greatly expanded canning facilities to handle production for military and lend-lease purposes, they are expecting to use at least a part of this additional equipment for domestic production as soon as conditions permit.

One meat canning executive whose plant produces a nationally known line of quality products emphasized the industry's fortunate lack of a conversion problem when he stated: "It will take very little changing to convert our present facilities to civilian production, which we intend doing."

There is every indication that volume output of standard canned meat products will gradually get under way as restrictions are relaxed and the necessary meat ingredients become available. Moist dog food, a volume seller in prewar days, also appears destined for a comeback; while the industry has done a splendid job of merchandising various forms of dry dog food in non-metal containers, public acceptance appears to have been somewhat lukewarm on these substitute products.

Testing New Products

But what about the new types of canned products? Here are statements from typical companies regarding their plans in this direction in the postwar period:

COMPANY A: "We have already completed tests for a great many new types of products which have resulted from our experiments for war production. We are of the belief that various types of stews or ready-to-eat meals will be in great demand—especially so in view of the experience we have had with them during the war."

COMPANY B: "We are contemplating sales testing of new canned meat items through a gradual introductory process of one or two new items at a time. It is very possible that the types of canned meat products purchased by government agencies, such as pork and gravy, beef and gravy, Tushonka, etc., are types that may meet with consumer acceptance."

COMPANY C: "Undoubtedly many new products will be introduced. Some of them will flop. We are rather inclined to let the other fellow do the pioneering on new products."

COMPANY D: "We believe that the products which will receive the widest acceptance by the consumer are those which are easily prepared or ready to serve—in other words, a combination of meat products and other products to form dishes that might be served as the main part of a meal."

American Can Co., which has made extensive surveys of its own, predicts that the postwar period "will undoubtedly see a vastly expanded market in America and elsewhere for canned meats." For reasons connected with the war, according to W. C. Stolk, vice president, many canned meat products which had only a limited market in former years have achieved new popularity, while other items, not packed before the war, will probably find favor in the domestic as well as the export market.



HOLDS ENTIRE MEAL

Compartmented can, such as illustrated above, would hold a combination of products making up an entire, quickly-served meal. Whether efforts of canners to lighten housewife's work will go to this extent in the postwar era remains to be seen. Technologically, such a container is possible.

The company believes that a canned product similar to Tushonka, modified to suit American tastes, might find a wide market in the postwar period. Another item seen as a newcomer on the grocer's shelf is canned sliced bacon, perhaps packed in 4-oz. and 8-oz. tins. Canned beef and gravy, canned pork and gravy and canned meat stews—some of them similar to the U. S. Army's "C" ration—are suggested by American Can as other postwar contenders, while there is a strong feeling that canned luncheon meats will be more popular than ever. Canned stews were marketed in a very limited way before the war, the company points out, but sees definite indications that this type of product will prove very popular in the postwar period. The American Can survey also indicates a bright postwar outlook for assorted loaf products, the company reporting that practically all users of the 12-oz. oblong luncheon meat style can are giving serious consideration to the packing of various loaf products in this type of can.

Canned whole hams are believed by the company to offer a great opportunity for meat canners when they can again be placed on the civilian market. "This phase of the market," observes American Can, "has hardly been scratched. It is hoped that methods will be developed which will eliminate the present need for keeping canned hams under refrigeration, a factor which will enter to some extent into the expansion of this market."

On the technical side, much has been learned in the canning of meats under the pressure of war production which will be useful in the postwar period. This new knowledge covers such aspects of the subject as effects of changing the composition or amount of tin in containers, processing schedules, keeping qualities and flavor, all of which should pave the way toward canned meats of improved quality in the future.

Mr. Stolk of American Can reports that no undue alarm is expressed over the jibes of G. I. Joe at certain canned rations now issued on the battle fronts. Men of the industry recall that they themselves, 25 years ago, grew restive when the misfortunes of war brought daily allocations of "gold-fish." The war resulted, however, in a phenomenal growth in the distribution of canned salmon and canned corned beef, two of the commodities conspicuous in the diet of soldiers in World War I.

Meat canning officials queried were almost unanimous in discounting the influence of frozen meat products on postwar merchandising of canned meats. "We do not believe packaged frozen meat products will have any great effect on canned meat sales," replied one, "as it is our belief that some frozen product loses a considerable amount of its flavor and appearance in freezing. Furthermore, there is a great lack of facilities for handling this type of product, both by the consumer and the retailer."

No Clash with Frozen Meats

"We believe that packaged frozen meat sales will be in addition to, and not in place of, canned meats," was the opinion of a second canner, while a third put it this way: "We do not expect an increasing popularity of packaged frozen meat products to affect materially canned meat merchandising, except possibly on a few items in the larger cities." A fourth canner doubted much direct relationship between any increasing popularity of packaged frozen meat and canned meats, pointing out that "the latter is purchased because it is a ready-to-serve product."

The Provisioner survey elicited some challenging points on canned meat merchandising. One executive declared that the industry's most vital need is to build up a steadier, non-seasonal market for these products. He believes that a great deal of consumer education must be driven home before the market for canned meats can be expanded to any large extent. At present, according to this authority, only one consumer out of four or five is a steady canned meat customer.

Another canning official stressed the need for higher quality products. Canning on government orders, he considers, has highlighted the importance of quality and should encourage canners to maintain higher standards in the postwar period. Several canners expressed the hope that cut-throat competition would not develop in canned meats after the war, contending that such practices as price-cutting lead to cheapening of canned meat products and do nothing but harm to the industry.

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OPA CHANGES CEILING PRICES FOR HOGS AT SOME MARKET POINTS

Live hog ceilings in several market areas have been changed to create more normal relationships with competitive markets, the Office of Price Administration announced this week. The changes, which were made in Amendment 8 to MPR 469, became effective October 14.

The ceiling price for the terminal market at Joplin, Mo., has been reduced from $14.40 to $14.35 per cwt. for light weight hogs. (Hogs weighing 240 lbs. and under. Hogs weighing over 240 lbs. carry a ceiling of 75c per cwt. under the ceiling for light weight hogs.)

Mitchell, S. D., which formerly was classified as a buying station, is now classified as an interior market, with an increase in the ceiling price for the light weight hogs from $14.15 to $14.25 per cwt.

Ceiling prices for buying stations in the upper ten counties of Idaho have been increased from $14.75 to $15.05 per cwt. for light weight hogs. The counties are Boundary, Bonner, Kootenai, Benewah, Shoshone, Latah, Clearwater, Nez Perce, Lewis and Idaho. Ceiling prices for buying stations in the southwest counties of Idaho have been increased from $14.75 to $14.95 per cwt. for light weight hogs. These counties are Adams, Washington, Valley, Payette, Gem, Boise, Canyon, Ada, Elmore, Owyhee.

New Mexico Counties

The ceiling price for buying stations in the following counties of New Mexica has been reduced from $14.45 to $14.25 per cwt. for light weight hogs: Colfax, Union, Mora, Harding, San Miguel, Guadalupe, Quay, Curry, De Baca, Roosevelt, Chaves, Lea and Eddy.

The ceiling price for buying stations in the upper peninsula of Michigan has been increased from $14.20 to $14.30 per cwt. for light weight hogs.

The ceiling price for buying stations in the counties of Augusta and Highland, Va., has been increased from $14.55 to $14.75 per cwt. for the light weight hogs.

Under the amendment the ceiling price for any lot of live hogs sold by a dealer shall be the applicable ceiling price as determined under Section 3, provided, that a dealer may collect from the buyer, in addition to the applicable ceiling price, a service charge not to exceed:

$15 per shipment of more than 26,000 lbs.; $14 per shipment of 26,000 lbs. or less but more than 24,000 lbs.; $13 per shipment of 24,000 lbs. or less but more than 22,000 lbs.; $12 per shipment of 22,000 lbs. or less but more than 20,000 lbs.; $11 per shipment of 20,000 lbs. or less but more than 18,000 lbs.; $10 per shipment of 18,000 lbs. or less but more than 16,000 lbs.; $9 per shipment of 16,000 lbs. or less but more than 14,000 lbs.; $8 per shipment of 14,000 lbs. or less but more than 12,000 lbs.; $7 per shipment of 12,000 lbs. or less but more than 10,000 lbs.; $6 per shipment of 10,000 lbs. or less but more than 8,000 lbs.; $5 per shipment of 8,000 lbs. or less but more than 6,000 lbs.; $4 per shipment of 6,000 lbs. or less but more than 4,000 lbs.; $3 per shipment of 4,000 lbs. or less but more than 2,500 lbs.; $2 per shipment of 2,500 lbs. or less but not more than 25 cents per head.

"Public market" is redefined to mean a stockyard which is under the jurisdiction of the Secretary of Agriculture pursuant to the Packers and Stockyards Act of 1921.

Abraham Bros. Announces Broad Expansion Program

Concrete plans for both immediate and postwar expansion have been developed by Abraham Bros., important meat packing firm located at Memphis, Tenn.



G. G. ABRAHAM

George G. Abraham, vice president and secretary of the company, announced recently that the company hopes to start work within 60 days on a $100,000 rendering unit to be located at the firm's Hollywood, Tenn., plant. The second phase of expansion, planned for immediately after the war, will entail an expenditure of approximately $250,000 and will involve the grouping of all the company's plants and offices under one roof at the Hollywood location.

In connection with this program, the Abraham canning unit at Brownsville, Tenn., will be moved to Memphis, with another firm considering operating at Brownsville. Offices and the manufacturing and distributing plant on Dudley st. in Memphis will also be moved to the Hollywood location. Third phase of the company's expansion program will involve keeping pace with the development of the southern livestock industry, Abraham stated.

Plans for the consolidation of Abraham units and the construction of the new buildings were prepared by the Chicago architectural engineering firm of Henschien, Everds & Crombie, Chicago. The consolidated building, according to Abraham, "will be of one story, in striking contrast to the old type of packing plants, which towered high," and will house the latest equipment to provide streamlined, "assembly line" operation.

"Sausage Materials" is one of the important chapters in the book, *Sausage and Meat Specialties.*

Point Grading System

(Continued from page 10.)

tween the chine bones and there will be no "overflow" of fat on the inside of the ribs and no feathering between the ribs. Beef produced from heavier, older cattle, and particularly from mature animals, will possess a moderately thick exterior fat covering that may be uneven and wasty, and fairly heavy interior fat deposits in the pelvic cavity, over the kidney, and on the inside of the forequarters. The fat may be slightly yellow, somewhat soft, and slightly oily.

1 point for Cut Surface of Meat:

The cut surface of the lean muscle may be somewhat soft and watery in beef produced from younger cattle, but in that produced from older cattle it is usually firm but is also usually coarse.

1½ points for Quality and Marbling:

Beef within this grade produced from yearling cattle will have little if any marbling whereas that produced from mature cattle, and particularly cows, will show a moderate degree of marbling through the thicker cuts.

½ point for Color of Meat:

The color may be two-toned or shady and usually ranges from a light red to a dark red.

½ point for Bone:

The character of the bone will vary from fairly soft and red in the beef produced from the young cattle to white and hard in that produced from mature cattle.

In the case of a questionable carcass, the grader and packer would proceed strictly on the basis of points: For example, if the carcass passed the requirements for the following: conformation of carcass, distribution of fat, and color of meat, a total of three points, it would be marked Commercial. However, if it passed only conformation of carcass and distribution of fat, a total of 2½ points, it would be marked Utility.

Mr. Liebmann points out that the change would put all graders in a better position since they would be able to stand on the point system and would not be influenced by the individual judgment of any superior officer.

FINANCIAL NOTES

The board of directors of John Morrell & Co., Ottumwa, Ia., at a meeting held on September 27 in Chicago, declared a regular dividend of 50c and an extra dividend of 50c a share on its common stock, payable October 28, 1944, to stockholders of record at the close of business October 14, 1944.

Shareholders of Canada Packers Ltd., at the company's annual meeting, approved subdivision of the present 200,000 shares into 1,200,000 shares, to be made up of 400,000 shares of Class A stock and 800,000 shares of Class B. The exchange basis will be two shares of class A and four shares of Class B for each share now held.



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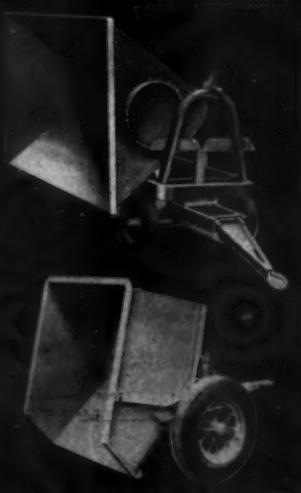
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RECENT PATENTS

The information below is furnished by patent law offices of

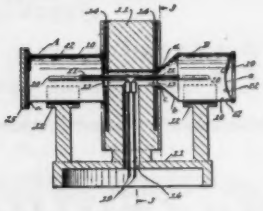
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The data listed below is only a brief review of recently issued pertinent patents obtained by various U. S. Patent Office registered attorneys for manufacturers and/or inventors.

Complete copies may be obtained direct from Lancaster, Allwine & Rommel by sending 25c for each copy desired. They will be pleased to give you free preliminary patent advice.

No. 2,357,415, CONTAINER AND METHOD OF MAKING SAME, patented September 5, 1944 by Charles E. McManus, jr., Spring Lake, N. J., and Giles B. Cooke, Baltimore, Md., assignors to Crown Cork & Seal Company, Inc., Baltimore, Md., a corporation of New York.

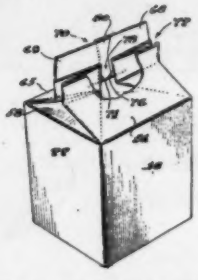


This container (so-called tin can) is of black steel, lined with a very thin coating of pure silver and any galvanic action prevented by an intermediate coating of lacquer or the like.

No. 2,357,896, OLEAGINOUS COMPOSITION AND METHOD, patented September 12, 1944 by Charles S. Howe, Pasadena, Calif., assignor to Industrial Developments, Incorporated, Los Angeles, Calif., a corporation of California.

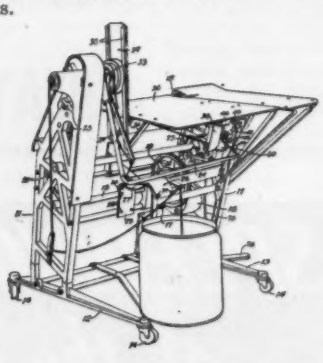
The inventor contemplates a "creamed" butter which is stable and temperature resistant. To the butter is added a small proportion of fatty material (as hydrogenated cottonseed oil stearin) and air beaten into the mass, leading to the formation of minute crystals of the fatty material.

No. 2,358,124, CARTON, patented September 12, 1944 by Julius A. Zinn, jr., Belmont, Mass.



This carton is adapted to contain liquids or solids and is provided with a removable closure located at one end edge or intermediate the edges.

No. 2,358,685, MACHINE TYING OF HAMS AND THE LIKE, patented September 19, 1944 by Benjamin H. Bunn, Chicago, Ill., assignor to B. H. Bunn Co., Chicago, Ill., a corporation of Illinois.



It is claimed that the hams may be readily machine tied, with minimum tendency for displacement of the wraps even though there is no concatenation of crossing wraps on one side of the ham.

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NEW RETAIL PRICES ON SOME CANNED SAUSAG

Four major canned sausage item which retailers open and sell in slic or pieces, have been given dollar-and cent ceilings under Amendment 17 t MPR 336, OPA announced recently. These items are spiced luncheon meat spiced ham, pressed ham (boneless an chopped), and pressed pork (bonele and chopped). Formerly, they wer priced under the General Maximum Price Regulation, which "froze" a re tailer's price at the highest price h charged during March, 1942.

This action, effective October 11, fol lows establishment of dollar-and-cen ceilings at wholesale levels on August 4. In most instances the new prices repre sent reductions from the prevailing re tail levels, OPA said.

Manufacturing specifications fo these items are given in the regulation. Canned sausage items not meeting these specifications, and which are sold un canned by retailers, are reduced in the same proportion that the retailer's cost has been reduced by the lowered sup plier's price.

STATEMENT OF THE OWNERSHIP, MANAGE MENT, CIRCULATION, ETC., REQUIRED BY THE ACTS OF CONGRESS OF AUGUST 24, 1912, AND MARCH 3, 1933, of The National Provisioner, published weekly at Chicago, Illinois, for Oct. 1, 1944.

State of Illinois, County of Cook, ss. Before me, a notary public in and for the state and county aforesaid, personally appeared Lester I. Norton, who, having been duly sworn according to law, deposes and says that he is the Business Manager of The National Provisioner, and that the following is, to the best of his knowledge and belief, a true statement of the ownership, management etc., of the aforesaid publication for the date shown in the above caption, required by the Act of August 24, 1912, as amended by the Act of March 3, 1933, embodied in section 537, Postal Laws and Regulations.

1. That the names and addresses of the publisher, editor, managing editor, and business manager are:

Publisher, The National Provisioner, Inc., 407 S. Dearborn St., Chicago, Ill.

Editor, Edward R. Swem, 407 S. Dearborn St., Chicago, Ill.

Managing Editor, Val Wright, 407 S. Dearborn St., Chicago, Ill.

Business Manager, Lester I. Norton, 407 S. Dearborn St., Chicago, Ill.

2. That the owner is: The National Provisioner, Inc., 407 S. Dearborn St., Chicago, Ill.; Alma von Schrenk, 400 E. 57th St., New York, N. Y.; Estate of Catherine L. May, 270 Broadway, New York, N. Y.; Frieda S. Heyn, Hotel Carteret, W. 23rd St., New York, N. Y.; Laura B. McCarthy, 83 Landscape, Yonkers, N. Y.; E. O. Cillis, 70 Orange St., Brooklyn, N. Y.; Estate of Paul I. Aldrich, 29612 Westlake Rd., Bay Village, Ohio; Ernest V. Heyn, 400 E. 57th St., New York, N. Y.; Walter Bruckhausen, 189 Montague St., Brooklyn, N. Y.

3. That there are no known bondholders, mortgagees, or other security holders owning or holding 1 per cent or more of total amount of bonds, mortgages, or other securities.

4. That the two paragraphs next above, giving the names of the owners, stockholders, and security holders, if any, contain not only the list of stockholders and security holders as they appear upon the books of the company but also, in cases where the stockholder or security holder appears upon the books of the company as trustee or in any other fiduciary relation, the name of the person or corporation for whom such trustee is acting, is given; also that the said two paragraphs contain statements embracing affiant's full knowledge and belief as to the circumstances and conditions under which stockholders and security holders who do not appear upon the books of the company as trustees, hold stock and securities in a capacity other than that of a bona fide owner; and this affiant has no reason to believe that any other person, association, or corporation has any interest direct or indirect in the said stock, bonds, or other securities than as so stated by him.

LESTER I. NORTON, Business Manager

Sworn to and subscribed before me this 29th day of September, 1944.

C. M. Gobeen

(My commission expires June 22, 1947.)

Recent Orders by War Agencies

BLACK PEPPER.—As a result of Amendment 1 to Price Schedule 52, allowing importers a ceiling of 10c per lb. on whole black pepper, and Amendment 178 to Revised Supplementary Regulation to GMPR, granting an increase up to 12c per lb. for bulk ground black pepper in bags of 3 lbs. or more, f.o.b. New York, and a like ceiling plus the l.c.l. freight from New York to the sales point on bag sales from other f.o.b. points, OPA this week made available large stocks of black pepper which owners of the seasoning material had been unwilling to sell at the 6½c ceiling. It should now be possible for meat processors to replenish their supplies to the extent of obtaining a "minimum practicable working inventory." It is understood that there is approximately a year and a half supply of black pepper in the country. OPA has also provided for higher ceilings on pepper sold in containers other than bags.

WFO 42 REPORTS.—New forms required for reporting to the War Food Administration the quarterly use of fats and oils in the manufacture of edible products, protective coatings, floor coverings, coated fabrics and soap will be mailed to quota users in time for July-September reports to be filed by November 15. Recent changes in fats and oils reporting requirements specified that July-September reports should be filed with WFA by October 20, but there has been a delay in printing the new forms and it was necessary to allow more time.

CRITICAL MATERIALS.— Cattle hides (including kip), container board, paper and products and cotton broad woven fabrics are among the materials that will probably remain in short supply after the fall of Germany, according to a recent announcement by the War Production Board.

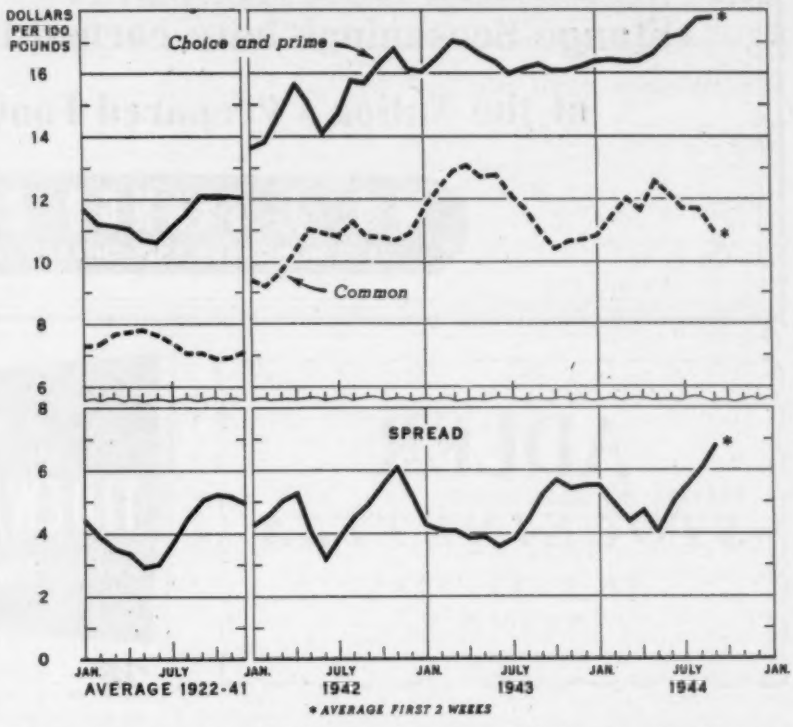
Armed Forces Will Get Freezer Space Priority

Arrangements for freezer space allocation in Chicago and 19 other designated cities has been made by the War Food Administration for use of the armed services, for storage of meats and poultry in the leading meat packing centers of the country, Donald E. Smith, acting regional director of food distribution, Midwest region, War Food Administration, announced this week. This action, effective October 13, is included in War Food Order 116.

The order provides for issuance of priority authorizations for periods of not more than seven days, and applies only to freezer space, in cold storage warehouses in the designated cities which has or will become unoccupied during specified periods. The order also requires application of allocation to acceptance of commodities owned by the armed services for storage, and provides priority of delivery of such commodities out of storage. It does not effect cooler space, and the allocation cannot be used in warehouses where freezers are more than 50 per cent filled with Government owned commodities, Smith explained.

The priority applies to the following cities: Chicago, Ill.; Milwaukee, Wis.; Springfield, Ill.; St. Louis, Mo.; St. Paul, Minn.; Minneapolis, Minn.; Duluth, Minn.; Detroit, Mich.; Cincinnati, Ohio; Kansas City, Mo.; Kansas City, Kans.; Buffalo, N. Y.; Baltimore, Md.; Dallas, Texas; Denver, Colo.; Fort Worth, Texas; Nashville, Tenn.; Philadelphia, Pa.; and Salt Lake City, Utah.

PRICES FOR CHOICE AND PRIME SLAUGHTER STEERS AND COMMON STEERS, CHICAGO, AND SPREAD BETWEEN THESE PRICES, 1922-41 AVERAGE, AND 1942-44



Recent advances in prices of choice and prime steers and declines in prices of common steers have resulted in a wider than usual price spread between these grades for this time of year. The marketable supply of well-finished cattle is the smallest in several years and prices of such cattle are likely to be maintained at a high level for several months. Marketings of low grade cattle have been unusually large and prices have declined to comparatively low levels. The wide spread between prices of grain-fed cattle and grass cattle, and the more abundant supply of corn in relation to livestock on hand will tend to encourage increased cattle feeding this fall and winter compared with last.

SWIFT PLANT REMEMBERS SALESMEN ON BIRTHDAYS

Salesmen of Swift & Company's Denver, Colo., plant are among those whose birthdays never pass unnoticed, thanks to a "remembrance" system inaugurated by R. M. Heckman, sales manager. During the course of the year, Heckman ascertains each salesman's favorite bakery shop by casual questioning. Birth dates are available through company records.

Heckman then puts these two facts together, with the result that when the salesman arrives home on the eve of his birthday he finds a handsome birthday cake and greeting card awaiting him, gifts of his employer. Commenting on this practice, Heckman said recently: "When a man reaches 40 or so, there aren't many people interested in his birthday. We like to let them know that we like them as individuals as well as employes."

SUPPORT PRICES MISSING

Pending issuance of an amendment, there are no hog support prices in effect for any point except Chicago. The Chicago support price is $12.50 for 200- to 240-lb. good to choice barrows and gilts. It is understood that WFA is now working on support prices for all points, based on the Chicago support level, and will probably issue them soon in the form of an amendment to WFO 75.

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ROY WALDICK, 443 Broad, Newark, N. J.
A. I. HOLBROOK, 74 Warren, Buffalo, N. Y.
MAX LERKOWITZ, 613 Gibson St., Scranton, Pa.
HAROLD L. WOODRUFF, 406 West 14th St., New York, N. Y.
M. WEINSTEIN & CO., 122 N. Delaware, Philadelphia, Pa.

CCC Asks Canners for More Pork to Feed Russian Army

Urging meat canners to check their facilities to make sure that they are in operation at all times to their maximum capacity, the meat purchase division of the Commodity Credit Corporation this week emphasized that it needs much larger quantities of certain canned pork items and that it also desires to procure frozen offal; beef, pork and veal manufacturing meats; frozen pork sides and other primal pork cuts, as well as cured and salted meats and lard.

The CCC announced that it wants much larger amounts of canned pork tushonka, beef tushonka, luncheon meat and bulk pork sausage for the exclusive use of the Russian Army. None of these products is for relief or civilian use. All canned meats purchased for delivery during the balance of the year are for immediate shipment to Russia as soon as they can be made ready.

The CCC explained that canned meats have now developed into "must" items for the Russian Army.

The meat purchase division says that it will now consider offers on frozen pork, beef, calf, lamb and mutton livers, kidneys, hearts and tongues, and that it also desires to buy frozen pork trimmings, boneless manufacturing beef, boneless beef chucks, beef trimmings, boneless veal and lean boneless mutton for manufacturing.

Liberal offerings of frozen hog sides and primal pork cuts are needed, as well as frozen beef, lamb, veal and mutton.

The agency also requested offerings of cured hams, square cut and seedless bellies and picnics, and especially of cured Wiltshires, as well as salted fat backs, plates and jowls and A.C. bellies. Lard will be bought in refined form, packed in 56-lb. net boxes and 37-lb. net cans.

JULY FATS PRODUCTION

Factory production of animal and vegetable fats and oils for the month of Aug., 1944 compared with July, 1944, as reported by the Bureau of the Census, was:

	Aug., 1944	July, 1944
Vegetable oils	439,059,000	411,307,000
Lard, rendered[1]	166,515,000	183,502,000
Tallow, edible	7,333,000	6,279,000
Tallow, inedible	80,376,000	73,177,000
Neats'-foot oil	193,000	127,000
Fish oils	24,857,000	23,622,000

[1]Including neutral lard and rendered pork fat.

AUGUST MEAT PRODUCTION

Total production of meat and lard from cattle, calves, hogs and sheep slaughtered under federal inspection during August, 1944:

	Aug., 1944 lbs.	July, 1944 lbs.	Aug., 1943 lbs.
Beef	601,897,000	496,942,000	496,526,000
Veal	102,585,000	78,852,000	86,028,000
Pork (carcass wt.)	701,913,000	906,752,000	929,828,000
Lamb and mutton	75,469,000	71,595,000	89,478,000
Total	1,571,864,000	1,554,141,000	1,571,860,000
Pork, excl. lard	582,012,000	649,075,000	703,109,000
Lard[1]	153,220,000	188,897,000	165,420,000
Rendered pork fat	14,998,000	18,122,000	17,133,000

[1]Includes rendered pork fat.

DEMURRAGE ON REEFERS

Heavy demurrage charges for holding refrigerator cars for *unloading* beyond the permitted free time are now imposed also on cars held overtime for *loading*, under provisions of Revised Service Order 180. The schedule of charges for holding a car for loading or unloading beyond the free time is as follows: For the first two days in excess of free time, $2.20 per car per day or fraction thereof; $5.50 a car a day for the third day; $11 a car a day for the fourth day; $22 a car a day for the fifth day and $44 a car a day for each succeeding day.

MINOR CHANGE IN HOG CUT-OUT RESULTS

(Chicago costs and prices, first three days of week.)

Product values and live hog prices remained unchanged during the week so that changes in the cut-out results were very limited. There was a slight improvement in the test due to a minor reduction in handling and overhead expenses on a mild increase in number of hogs killed. It is believed that the only changes for the near future will be on the above mentioned costs for ceiling prices will probably prevail for some time yet. Packers should figure their own test for the one illustrated here is an example only.

	180-220 lbs.					220-240 lbs.					240-270 lbs.				
	Pct. live wt.	Pct. fin. yield	Price per lb.	Value per cwt. alive	Value per cwt. fin. yield	Pct. live wt.	Pct. fin. yield	Price per lb.	Value per cwt. alive	Value per cwt. fin. yield	Pct. live wt.	Pct. fin. yield	Price per lb.	Value per cwt. alive	Value per cwt. fin. yield
Regular hams	13.9	20.0	21.4	$ 2.97	$ 4.28	13.7	19.4	21.0	$ 2.88	$ 4.08	...	...	...	$.....	$.....
Skinned hams	...	...	...	.....	.....	...	...	...	.....	.....	12.9	18.1	23.0	2.97	4.16
Picnics	5.6	8.1	20.0	1.12	1.62	5.4	7.7	20.0	1.08	1.54	5.3	7.4	20.0	1.06	1.48
Boston butts	4.2	6.0	24.8	1.04	1.49	4.1	5.8	24.8	1.02	1.44	4.1	5.7	23.7	.97	1.36
Loins (blade in)	10.1	14.5	23.2	2.35	3.39	9.8	13.8	21.8	2.14	3.01	9.7	13.4	20.7	2.01	2.78
Bellies, S. P.	11.0	15.8	17.2	1.89	2.72	9.5	13.4	16.5	1.57	2.21	3.9	5.5	15.2	.59	.84
Bellies, D. S.	...	...	...	.....	.....	2.1	3.0	14.0	.29	.42	8.5	12.0	14.0	1.19	1.68
Fat backs	...	...	...	.....	.....	3.2	4.5	10.5	.34	.47	4.5	6.4	11.0	.50	.70
Plates and jowls	2.8	4.2	10.3	.28	.42	3.0	4.2	10.3	.31	.43	3.4	4.8	10.3	.35	.50
Raw leaf	2.2	3.2	12.4	.27	.40	2.2	3.1	12.4	.27	.38	2.2	3.1	12.4	.27	.38
P. S. lard, rend. wt.	12.5	18.4	12.8	1.60	2.36	11.0	15.8	12.8	1.41	2.02	10.1	14.5	12.8	1.29	1.86
Spareribs	1.6	2.3	16.0	.26	.37	1.6	2.3	13.5	.21	.31	1.6	2.3	12.0	.19	.28
Regular trimmings	3.1	4.6	17.8	.55	.82	2.9	4.2	17.8	.52	.75	2.8	4.1	17.8	.50	.73
Feet, tails, neckbones	2.0	2.9	...	.12	.18	2.0	2.8	...	.11	.16	2.0	2.8	...	.11	.16
Offal and miscellaneous	...	...	...	.48	.70	...	...	...	.48	.68	...	...	...	.48	.68
Credit for subsidy	...	...	...	1.30	1.88	...	...	...	1.30	1.94	...	...	...	1.30	1.83
TOTAL YIELD AND VALUE	69.0	100.0	...	$14.23	$20.63	70.5	100.0	...	$13.93	$19.74	71.0	100.0	...	$13.78	$19.40

	Per cwt. alive	per cwt. fin. yield	Per cwt. alive	Per cwt. fin. yield	Per cwt. alive	Per cwt. fin. yield
Cost of hogs	$14.75		$14.75		$14.00	
Condemnation loss	.08		.08		.08	
Handling and overhead	.70		.58		.54	
TOTAL COST PER CWT.	$15.53	$22.54	$15.44	$21.92	$14.62	$20.62
TOTAL VALUE	14.23	20.63	13.93	19.74	13.78	19.40
—Cutting margin	1.30	1.91	1.51	2.18	.84	1.22
+Cutting margin	....	....	....	....	....	....
—Margin last week	1.32	1.91	1.53	2.18	.86	1.22
+Margin last week	....	....	....	....	....	....

HIGHWAY TRANSPORT . . .
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Doubling Production

on the Food Front



A man in the Armed Forces eats about twice as much as before, around five and a half pounds of food per day. And we have more than ten million men in the various branches of the military Service. The appetites of our millions of war workers run a close second to the soldiers'.

Growing these mammoth amounts of food falls on the capable shoulders of the American farmer. In 1943, he broke all previous production records. This year, he was asked to plant sixteen million additional acres.

Getting most of this food from farm to market, from wholesaler to retailer, from cannery to convoy, is the important assignment of GMC and other motor trucks.

It's officially estimated that motor trucks moved 98% of last year's huge crop at some stage of the trip from farm to market, requiring the use of more than a million and a half vehicles.

INVEST IN VICTORY
BUY MORE WAR BONDS

In addition to producing thousands of military trucks and amphibian "Ducks," GMC is now manufacturing several thousand commercial trucks for use in essential civilian occupations. If you are eligible for a new truck, see your GMC dealer first for "The Truck of Value." Remember, too, that he is headquarters for the original truck-saving Preventive Maintenance.

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General Motors Corporation

HOME OF COMMERCIAL GMC TRUCKS AND GM COACHES . . .
VOLUME PRODUCER OF GMC ARMY TRUCKS AND AMPHIBIAN "DUCKS"

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

‡Carcass Beef

Week ended October 12, 1944
per lb.

Steer, hfr., choice, all wts.	20¾
Steer, hfr., good, all wts.	20
Steer, hfr., com., all wts.	17¾
Steer, hfr., utility, all wts.	15¾
Cow, com. & gd., all wts.	17¾
Hindquarters, choice	23
Forequarters, choice	18¾
Cow hdq., com.	19
Cow foreq., com.	16¾

‡Beef Cuts

Steer, hfr., sh. loin, ch.	32¾
Steer, hfr., sh. loin, gd.	30½
Steer, hfr., sh. loin, com.	25½
Steer, hfr., sh. loin, util.	22½
Cow, sh. loin, com.	25½
Cow, sh. loin, util.	22½
Steer, hfr., rd., ch.	22½
Steer, hfr., rd., gd.	21¾
Steer, hfr., rd., com.	19
Steer, hfr., rd., util.	16¾
Steer, hfr., loin, ch.	29¾
Steer, hfr., loin, good	28
Steer, hfr., loin, com.	23¾
Cow, loin, com.	23¾
Cow, loin, utility	20
Cow round, com.	19
Cow round, utility	16¾
Steer, hfr. rib, ch.	24¾
Steer, hfr. rib, gd.	23
Steer, hfr., rib, com.	21¾
Steer, hfr. rib, util.	18¾
Cow rib, com.	21¾
Cow rib, utility	18¾
Steer, hfr., sir., ch.	27¾
Steer, hfr., sir., gd.	26
Steer, hfr., sir., com.	21¾
Steer, hfr., cow flank	13¾
Cow, sir., com.	21¾
Cow, sirloin, util.	18¾
Steer, hfr., flank steak	23¾
Cow, flank steak	23¾
Steer, hfr., reg. chk., ch.	20¾
Steer, hfr., reg. chk., gd.	19
Steer, hfr., reg. chk., com.	17¾
Steer, hfr., reg. chk., util.	15¾
Cow, reg. chk., com.	17¾
Cow, reg. chk., util.	15¾
Steer, hfr., c. c. chk., ch.	18¾
Steer, hfr., c. c. chk., gd.	18
Steer, hfr., c. c. chk., com.	16½
Steer, hfr., c. c. chk., util.	15
Cow, c. c. chk., com.	16½
Cow, c. c. chk., util.	15
Steer, hfr., foreshank	12¼
Cow foreshank	12¼
Steer, hfr., br., ch.	16¼
Steer, hfr., br., gd.	16¼
Steer, hfr., br., com.	14¾
Steer, hfr., br., util.	14¾
Cow, br., com.	14¾
Cow, br., util.	14¾
Steer, hfr. back, ch.	21¾
Steer, hfr. back, gd.	20
Cow back, com.	18¾
Cow back, utility	16½
Steer, hfr. arm chk., ch.	19
Steer, hfr. arm chk., good	18
Cow arm chk., com.	17
Cow arm chk., util.	15¼
Steer, hfr. sh. pl., gd. & ch.	14¾
Steer, hfr. sh. pl., com. & util.	13¼
Cow sh. pl., com.	13½
Cow sh. pl., util.	13¼

‡Quot. on beef items include permitted additions for Zone 5, plus 25c per cwt. for loc. del.

Veal—Hide on

Choice carcass	20¾
Good carcass	19¼
Choice saddles	22¾

*Beef Products

Brains	7¼
Hearts, cap off	15¼
Tongues, fr. or frozen	22¼
Tongues, can., fr. or froz.	16¼
Sweetbreads	23¼
Ox-tails, under ¾ lb.	8¼
Tripe, scalded	12 @14¼
Tripe, cooked	†5¼ @8½
Livers, unblemished	22¼
Kidneys	11¼

†Quoted below ceiling.

*Veal Products

Brains	9¾
Calf livers, Type A	49¾
Sweetbreads, Type A	39¾

*Prices carlot and loose basis. For lots under 500 lbs. add $0.625. For packing in shipping containers, add per cwt.: in 5 lb. container (sweetbreads, brains & cutlets only) $2.00.

**Lamb

Choice lamb	
Good lambs	
Medium lambs	
Choice hindsaddle	
Good hindsaddle	
Choice fores	
Good fores	
†Lamb tongues, Type A	

**Mutton

Choice sheep	
Good sheep	
Choice saddles	
Good saddles	
Choice fores	
Good fores	
Mutton legs, choice	
Mutton loins, choice	

**Quot. on lamb and mutton are f... Zone 5 and include 10c for sizi... ette, plus 25c per cwt. for del.

*Fresh Pork and Pork Prod...

Reg. p. lns., und. 12 lbs. av.	
Picnics	
Tenderloins, 10-lb. cartons	
Tenderloins, loose	
Skinned shldrs., bone in	
Spareribs, under 3 lbs.	
Boston butts, 4/8 lbs.	
Boneless butts, c. t.	
Neck bones	
Pigs' feet	
Kidneys	
Livers, unblemished	
Brains	
Ears	
Snouts, lean out	
Snouts, lean in	
Heads	
Chitterlings	
Tidbits, hind feet	

*Prices carlot and loose basis.
†Quoted below ceiling.

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/16 lbs., parchment paper	
Fancy skinned hams, 14/16 lbs., parchment paper	
Fcy. bacon, 6/8 lbs., wrap.	
Stand. bacon, 6/8 lbs., wrap.	
No. 1 beef sets, smoked	
Insides, C Grade	
Outsides, C Grade	
Knuckles, C Grade	

Quot. on pork items include a... 50c per cwt. for Zone 3, minus ... per cwt. for sales in lots under ... lbs.

*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	
Reg. tripe, 200-lb. bbl.	
Honey. tripe, 200-lb. bbl.	

*BARRELED PORK AND BEEF

Clear fat back pork:	
70- 80 pieces	
80-100 pieces	
100-125 pieces	
Cl. pl. pork, 25-35 pcs.	
Brisket pork	
Plate beef, 200 lb. bbls.	
Ex. plate beef, 200 lb. bbls.	

*Quot. on pork items are for ... than 5,000 lb. lots and include ... permitted add., except boxing ... loc. del.

SAUSAGE MATERIALS

Carlot basis, Chgo. zone, loose ...

Reg. pk. trim. (50% fat)	
Sp. lean pk. trim. 85%...	
Ex. lean pk. trim. 95%...	
Pork cheek meat	
Pork livers, unblemished	
Boneless bull meat	
Boneless chucks	
Shank meat	
Beef trimmings	
Dressed canners	
Dressed cutter cows	
Dressed bologna bulls	
Pork tongues	

†Quoted below ceiling.

DRY SAUSAGE

Cervelat, ch., in hog bungs	58
Cheriager	31
Farmer	41
Holsteiner	41
I. C. salami, ch.	54
I. C. salami, n. c.	32
Genoa style salami, ch.	63
Hungarian	50½
Mortadella, n. c.	28
Cappicola (cooked)	43¼
Prosciutto hams	36¾

‡DOMESTIC SAUSAGE

(Quotations cover Type 2)

Pork sausage, hog cas.	29¾
Pork sausage, bulk	26¼
Frankfurts, in sheep cas.	28¼
Frankfurts, in hog cas.	25¼
Bologna, nat. cas.	23¼
Bologna, art. cas.	22½
Liver sausage, fr., beef cas.	21½
Liver sausage, fr., hog cas.	22¾
Smkd. liver sausage, hog bungs	24¾
Head cheese	20
New Eng., nat. cas.	38½
Minced lunch., nat. cas.	25¼
Tongue and blood	29
Blood sausage	24
Souse	20
Polish sausage	28¾

‡Prices based on zone 5, plus $1.50 per cwt. for sales to retailers and purveyors of meals where no loc. del. is made. Prices include boxing or packaging costs.

CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. w'hse): In 425-lb. bbls., del.	$ 8.75
Saltpeter, un. ton, f.o.b. N. Y.: Dbl. refined gran.	8.60
Small crystals	12.00
Medium crystals	13.00
Large crystals	14.00
Pure rfd. gran. nitrate of soda.	4.00
Pure rfd. powdered nitrate of soda	unquoted
Salt, in min. car of 80,000 lbs. only, f.o.b. Chgo., per ton: Granulated, kiln dried	9.70
Medium, kiln dried	12.70
Rock, bulk, 40 ton cars	8.80
Sugar— Raw, 96 basis, f.o.b. New Orleans	3.74
Standard gran., f.o.b. refiners (2%)	5.45
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	5.10
Dextrose, in car lots, per cwt. (cotton)	4.80
In paper bags	4.75

SPICES

(Basis Chgo., orig. bbls., bags, bales.)

	Whole	Ground
Allspice, prime	26½	30½
Rectified	27½	31½
Chili pepper		41
Powder		41
Cloves, Amboyna	40	46
Zanzibar	23	28
Ginger, Jam., unbl.	32½	36½
Mace, Fcy. Banda	1.08	1.22
East Indies	85	1.10
B. & W. I. Blend		85
Mustard flour, fcy.		34
No. 1		22
Nutmeg, fcy. Banda	58	63
East Indies	50	61
B. & W. I. Blend		53
Paprika, Spanish		35
Pepper, Cayenne		33
Red No. 1		34
*Black Malabar	11	15
*Black Lampong	11¾	13¾
*Pepper, wh. Sing.	15¼	19
*Muntok	16	19¼
*Packers		15

*Nominal quotations.

SAUSAGE CASINGS

(F. O. B. Chicago)
(Prices quoted to manufacturers of sausage.)

Beef casings: Domestic rounds, 1⅝ to 1½ in., 180 pack	@20
Domestic rounds, over 1½ in., 140 pack	@38
Export rounds, wide, over 1½ in.	46
Export rounds, medium, 1⅝ to 1½ in.	30
Export rounds, narrow, 1⅝ in. under	30
No. 1 weasands	5 @ 6
No. 2 weasands	4
No. 1 bungs	@18
No. 2 bungs	@12
Middles sewing, 1⅝ @ 2 in.	50
Middles, select, wide, 2@ 2½ in.	@65
Middles, select, extra, 2½@2½ in.	95
Middles, select, extra, 2½ in. & up	1.25
Dried or salted bladders, per piece: 12-15 in. wide, flat	8 @ 9
10-12 in. wide, flat	6½
8-10 in. wide, flat	2¾@ 3½
6- 8 in. wide, flat	2 @ 2¼
Hog casings: Extra narrow, 29 mm. & dn.	2.25@2.35
Narrow mediums, 29@32 mm.	2.25@2.35
Medium, 32@35 mm.	1.80@1.90
English, medium, 35@38 mm.	1.65@1.80
Wide, 38@43 mm.	1.55@1.65
Extra wide, 43 mm.	1.45@1.60
Export bungs	22
Large prime bungs	17 @20
Medium prime bungs	12
Small prime bungs	8
Middles, per set	20 @21

SEEDS AND HERBS

	Whole	Ground for Sauc.
Caraway seed	88	96
Cominos seed	23	26
Mustard sd., fcy. yel.	25	....
American	14	....
Marjoram, Chilean	42	48
Oregano	14	18

OLEOMARGARINE

White domestic vegetable	19
White animal fat	16½
Water churned pastry	17½
Milk churned pastry	18½
Vegetable type	unquoted

VEGETABLE OILS

White, deodorized, summer oil, in tank cars, del'd Chicago	14.55
Yellow, deodorized, salad or winterized oil, in tank cars, del'd Chicago	14.90
Raw soap stocks: Cents per lb. dlvd. in tank cars.	
Cottonseed foots, basis 50% T.F.A. Midwest and West Coast	3½
East	3¾
Corn foots, basis 50% T.F.A. Midwest	3¾
East	3¼
Soybean foots, basis 50% T.F.A. Midwest and West Coast	3¾
East	3½
Soybean oil, in tanks, f.o.b. mills, Midwest	11¾
Corn oil, in tanks, f.o.b. mills	12¾
Manufacturer to jobber prices, f.o.b.	

TIME TO REDUCE COSTS

Eliminate the buying of several types of cleaners. Nobs Meat Packers Cleaner #720 will do a thoroughly good job on your smokehouse, floors, and packing equipment. Non-irritating, and economical to use.

Also specialists in corrosion, scale and cooling system problems

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"THE SPICE OF THE MEAL"...

Makes all other foods taste good. "Dried Onions are great stuff!" says a smart army cook who *knows* what men like!



Liven up your foods with Basic's efficient. time, labor, money-saving, onion and garlic powder.

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BASIC VEGETABLE PRODUCTS CO.
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ONION - GARLIC HEADQUARTERS

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MAPLEINE
HELPS WHEN SPICES ARE SCARCE - BY ACCENTING NATURAL MEAT FLAVOR

SUMMER SAUSAGE IS A GOOD SELLER WHEN MAPLEINE IS ADDED TO THE FORMULA





ACCENT the natural, nutlike flavors of pork products. Mapleine—a fine meat seasoning agent—helps by bringing out full flavor of cured and spiced meats. Try it in your formulas or send for 14 free, profit-making formulas and free try-out bottle of Mapleine. Write Crescent Mfg. Co., 664 Dearborn St., Seattle, Wash.

MAPLEINE
Imitation Maple Flavor
Brings Out Natural Flavor of Meat

MARKET PRICES New York

DRESSED BEEF CARCASSES

City Dressed

Steer, hfr., choice	22
Steer, hfr., good	21
Steer, hfr., com	19
Steer, hfr., util	17
Cow, commercial	19

The above quot. do not include charges for kosh'g but do include 50c per cwt. for loc. del.

KOSHER BEEF CUTS

Steer, hfr., tri., ch	21½
Steer, hfr., tri., gd	20½
Steer, hfr., tri., com	19½
Steer, hfr., tri., util	17½
Steer, hfr., reg. chk., ch	24
Steer, hfr., reg. chk., gd	22½
Steer, hfr., reg. chk., com	21½
Steer, hfr., reg. chk., util	18½

Above quot. include permitted add. for Zone 9, plus $1.50 per cwt. for koshering plus 50c per cwt. for loc. del.

Steer hfr., rib, ch	25½
Steer, hfr., rib, gd	24½
Steer, hfr., rib, com	22½
Steer, hfr., rib, util	20
Steer, hfr., loin, ch	31
Steer, hfr., loin, gd	29½
Steer, hfr., loin, com	24½
Steer, hfr., loin, util	21½

Above prices are for Zone 9, plus 50c per cwt. for del. Add. for kosh. cuts, where permitted, are not included in prices.

*FRESH PORK CUTS

	Western
Pork loins, fr., 12 lbs. dn.	28½
Shoulders, reg.	20½
Butts, reg., 4/8 lbs.	24¾
Hams, reg., under 14 lbs.	22
Hams, skinned fresh, under 14 lbs.	24
Picnics, fr., bone in	19¾
Pork trim., ex. lean	30½
Pork trim., reg.	17¾
Spareribs, med.	13½

	City
Pork loins, fr., 10/12 lbs.	26½
Shoulders, reg.	21¾
Butts, boneless, C. T.	31
Hams, reg., und. 14 lbs.	23½
Hams, sknd., und. 14 lbs.	25½
Picnics, bone in	19¾
Pork trim., ex. lean	31¾
Pork trim., reg.	19¼
Spareribs, med.	19
Boston butts, 4/8 lbs.	27¾

*COOKED HAMS

Ckd. hams, skin on, fatted, 8/dn.	43
Ckd. hams, skinless, fatted, 8/dn.	46¼

*SMOKED MEATS

Reg. hams, under 14 lbs.	32
Reg. hams, 14/18 lbs.	27
Reg. hams, over 18 lbs.	26
Skd. hams, under 14 lbs.	30
Skd. hams, 14/18 lbs.	28
Skd. hams, over 18 lbs.	25
Picnics, bone in	20
Bacon, west., 8/12 lbs.	30
Bacon, city, 8/12 lbs.	25
Beef tongue, light	31
Beef tongue, heavy	31

*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions.

DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	
Oct. 11, under 80 lbs.	21.1
81 to 99 lbs.	21.6
100 to 119 lbs.	20.6
120 to 136 lbs.	20.6
137 to 153 lbs.	19.7
154 to 171 lbs.	19.6
172 to 188 lbs.	19.3

*DRESSED VEAL

Hide off

Choice, 50@275 lbs.	22
Good, 50@275 lbs.	21
Commer., 50@275 lbs.	18
Utility, 50@275 lbs.	17

*Quot. are for zone 9 and include 50c for del. An additional ½c per cwt. permitted if wrapped in stockinette.

DRESSED SHEEP AND LAMBS

Lamb, choice	27½
Lamb, good	25½
Lamb, com.	23½
Mutton, gd. & ch.	15½
Mutton, util. & cull	12

Quot. are for zone 9, plus 2c for del.

FANCY MEATS

Tongues, Type A	23½
Sweetbreads, beef, Type A	30
Sweetbreads, veal, Type A	41½
Beef kidneys	17½
Lamb fries, per lb.	27½
Livers, beef, Type A	24½
Oxtails, under ¾ lb.	9½

Prices c. l. and loose basis for zone 9. For lots und. 500 lbs. add $0.625.

BUTCHERS' FAT

Shop fat	$3.25 per cwt.
Breast fat	4.25 per cwt.
Edible suet	5.00 per cwt.
Inedible suet	4.75 per cwt.

CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended Sept. 30, 1944, were reported as follows:

	Week Oct. 7	Previous week	Same week '43
Cured meats, pounds	28,497,000	40,274,000	34,637,000
Fresh meats, pounds	52,476,000	54,157,000	56,425,000
Lard, pounds	7,068,000	10,838,000	10,556,000



SOLVAY nitrite of soda
SOLVAY SALES CORPORATION • 40 RECTOR STREET, NEW YORK 6, N. Y.



PREFERRED PACKAGING SERVICE
CELLOPHANE GLASSINE
GREASEPROOF PARCHMENT
BACON PAK LARD PAK
DANIELS MANUFACTURING CO.
RHINELANDER, WISCONSIN
CREATORS • DESIGNERS • MULTICOLOR PRINTERS

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE, BASIS, F.O.B. CHICAGO OR CHICAGO BASIS

THURSDAY, OCTOBER 12, 1944

Top figures represent O.P.A. ceilings

REGULAR HAMS

Fresh or Frozen		S.P.
8-10	21½	21½
10-12	21½	21½
12-14	21½	21½
14-16	20¾	20¾

BOILING HAMS

Fresh or Frozen		S.P.
16-18	20¾	20¾
18-20	19¾	19¾
20-22	19¾	19¾

SKINNED HAMS

Fresh or Frozen		S.P.
10-12	23½	23½
12-14	23½	23½
14-16	22¾	22¾
16-18	22¾	22¾
18-20	21¾	21¾
20-22	21¾	21¾
22-24	21¾	21¾
24-26	21¾	21¾
26-30	21¾	21¾
30/up	21¾	21¾

PICNICS

Fresh or Frozen		S.P.
4- 6	19¾	19¾
6- 8	19¾	19¾
8-10	19¾	19¾
10-12	19¾	19¾
12-14	19¾	19¾

Short shank ½c over.

BELLIES

(Square Cut Seedless)

Fresh or Frozen		Cured
6- 8	17¾	18¼
8-10	16¾	17¾
10-12	16¾	17¾
12-14	15½	16¼
14-16	15½	16¼
16-18	14¾	15¾

D. S. BELLIES

	Clear	Rib
18-20	14¼	14¼
20-25	14¼	14¼
25-30	14¼	14¼
30-35	14¼	14¼
35-40	14¼	14¼
40-50	14¼	14¼

GREEN AMERICAN BELLIES

16-20	13¾
20-25	13¾
25 and up	13¾

FAT BACKS

	Green or Frozen	Cured
6- 8	10¼	10¼
8-10	10¼	10¼
10-12	10¼	10¼
12-14	10¾	10¾
14-16	10¾	10¾
16-18	11¼	11¼
18-20	11¼	11¼
20-25	11¼	11¼

OTHER D. S. MEATS

	Fresh or Frozen	Cured
Reg. plates.	10½	11
†Clear plate.	9@ 9½	9¼@10
Jowl butts.	9½	10
Sq. jowls..	11	12

†Quoted below ceiling.

FUTURE PRICES

MONDAY, OCT. 9, THROUGH FRIDAY, OCT. 13, 1944

LARD

Sept.	No bids or offerings
Dec.	No bids or offerings
Jan.	No bids or offerings
Mar.	No bids or offerings
May	No bids or offerings

WEEK'S LARD PRICES

Prices of prime steam lard:

	P.S. Lard Tierces	P.S. Lard Loose	Raw Leaf
Oct. 9	13.80	12.80b	12.75n
Oct. 10	13.80	12.80b	12.75n
Oct. 11	13.80	12.80b	12.75n
Oct. 12	13.80	12.80b	12.75n
Oct. 13	13.80	12.80b	12.75n

Packers' Wholesale Prices

Refined lard tierces, f.o.b. Chicago C. L.	13.80
Kettle rend., tierces, f.o.b. Chicago C. L.	14.30
Leaf, kettle rend., tierces, f.o.b. Chicago C. L.	14.30
Neutral, tierces, f.o.b. Chicago C. L.	14.80
Shortening, tierces, c.a.f.	16.50

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports	$29.20
Blood, dried, 16% per unit	5.53
Unground, fish scrap, dried, 11% ammonia, 16% B. P. L., f.o.b. fish factory	4.75 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot	55.00
Nov. shipment	55.00
Fish scrap (acidulated), 7% ammonia, 3% A. P. A., f.o.b. fish factories	4.00 & 50c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	30.00
in 200-lb. bags	32.40
in 100-lb. bags	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk	4.25 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk	5.25

Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	$42.00
Bone meal, raw, 4½% and 50%, in bags, per ton, f.o.b. works	40.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.65

Dry Rendered Tankage

45/60% protein, unground	$1.05

EASTERN FERTILIZER MARKETS

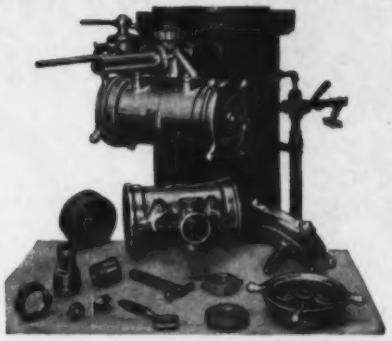
New York, Oct. 11, 1944

The crackling market broke further in the East this week with sales at $1.05 f.o.b. New York, with some high protein material reported slightly higher. South American material was offered at the ceiling, with bids reported under the market. Blood offered at $5.53, but interest quiet.

TO SAVE MILEAGE

A saving of over six million miles annually in livestock transport as a result of plans recently put into effect in 55 Arkansas counties is predicted by Eugene Davis, ODT district manager at Little Rock. The new system was inaugurated by a state livestock transportation committee under ODT supervision.

"BOSS" MEAT DISPENSER



Here is an appliance that is not only a great convenience to dispensers of chopped meats, but will enable you to pack your products in handy appetizing packages.

The dispenser is made in two styles: Size 1 made only for dispensing 1 lb. of meat at a time; size 2, which can be adjusted to dispense from ¾ of a pound to 5 pounds at a time.

Another "BOSS" Feature that gives

Best Of Satisfactory Service

The Cincinnati Butchers' Supply Co.

General Office: Helen and Blade Sts., Elmwood Place, Cincinnati, Ohio
Mail Address: P. O. Box D, Elmwood Place Station, Cincinnati 16, Ohio
Also: 824 Exchange Ave., U. S. Yards, Chicago 9, Ill.

A CONVEYOR THAT YOU CAN WHEEL AROUND • . . . THE HANDIBELT PORTABLE PILER



This portable, inclined belt type conveyor loads, unloads, elevates, stacks, handles cartons, cases, bags, other packages. Compact, completely self-contained, it is easily wheeled into crowded corners, around the shipping platform—fine for truck loading. Adjustable boom is clear of supporting obstructions; easily extended over piles into car or truck. Available in three sizes with high end of carrier adjustable up to 7⅓, 8½ and 9½ feet; stacks commodities as high as 12, 13 or 14 feet. Handles individual items up to 100 lbs. Motor mechanism in base frame—plug into any convenient outlet. Write Dept. NP-104 for full information.

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Sales and Service in Principal Cities

- Gravity & Power Conveyors—Roller—Belt—Slat—Chain
- Portable Conveyors & Pilers
- Pushbar Elevators
- Tiering Machines
- Spiral Chutes
- Pneumatic Tube Systems





PLAN YOUR PLANT DRIVE NOW!

Good organization will be needed to sell the 6th. The task of raising the huge sum required will be the most difficult ever asked of Industry. As each new military success brings us closer to Victory, the public naturally will feel that the urgency of war financing is lessened—whereas it isn't. So organize now to prevent a letdown on the home-front from causing a letdown on the fighting front. Build your plant's payroll campaign around this fighting 8-Point Plan. You don't have to wait for the official Drive to start—swing into action NOW!

1 BOND COMMITTEE—Appoint a 6th War Loan Bond Committee from labor, management and each representative group of the firm.

2 TEAM CAPTAINS—Select a team captain, for each 10 workers, from men and women on the payroll—but not in a supervisory capacity. Returned veterans make most effective captains.

3 QUOTA—Set a quota for each department and each employee.

4 MEETING OF CAPTAINS—Give a powerful presentation of the importance of the work assigned to them. Instruct them in sales procedure. Have them carefully study the Treasury Booklet, *Getting the Order.*

5 ASSIGNMENTS—Assign responsibilities for:

(a) *Music, speeches and announcements of the opening rally.*
(b) *Pre-drive letter to employees from management and labor.*
(c) *Competitive progress boards.*
(d) *Meeting schedules, etc.*

6 CARD FOR EACH WORKER—Dignify each personal approach with a pledge, order, or authorization card made out in the name of each worker. Provide for a cash purchase or installment pledge. Instruct each captain to put a pencil notation on the card to indicate the subscription he expects to solicit from each worker.

7 RESOLICITATION—People don't mind being asked to buy more than once. Resolicit each employee toward the end of the drive in a fast mop-up campaign. Call upon your State Payroll Chairman; he's ready with a fully detailed plan—NOW!

8 ADVERTISE THE DRIVE—Use all possible space in the regular media you employ to tell the War Bond story.

The Treasury Department acknowledges with appreciation the publication of this message by

The NATIONAL PROVISIONER

This is an official U. S. Treasury advertisement prepared under the auspices of Treasury Department and War Advertising Council

BY-PRODUCTS—FATS—OILS

TALLOWS AND GREASES

TALLOWS AND GREASES.—Market conditions again failed to show any decided change in tallows and greases this week. As has been the case for several weeks, demand for good grade product far exceeds offerings and prices are mostly firm at full ceiling rates. Some of the lower grade greases are low and bid slightly under ceilings, although there has been no broad movement of product on that basis. Inspected slaughter figures released this week revealed the lightest hog kill in 25 months, which further limited offerings of greases. Cattle kill dipped slightly from the previous month, and while the volume was large, production of tallows is reported rather light because of the small volume of fed cattle included in kill figures. Some producers are still filling orders booked earlier this season and prospects are that the market will remain tight for some time to come.

Included in sales at Chicago and in the East this week were fancy tallow at 8⅜c; choice at 8¾c; special at 8½c and No. 1 at 8⅝c. Grease sales included some choice at 8⅞c; A-white, 8¾c, and several tanks of lower grades at ceiling figures. All prices are f.o.b. shipping point.

NEATSFOOT OIL.—Production is reported to be very light and little oil is offered on the market. Prices remain firm at ceiling levels.

STEARINE.—There is little opportunity for trading in stearine for producers are using most of the production.

OLEO OIL.—The market on oleo oils is quiet and firm. Extra is quoted at 12.04c and prime at 12.75c, both in tierces.

GREASE OIL.—Volume of trading moderate at firm prices. No. 1 grease at 14c; prime burning, 15¼c, and acidless tallow oil, 13½c.

VEGETABLE OILS

A firm undertone was evident in the vegetable oils market all week with offerings continuing on the thin side. The Department of Agriculture predicted this week that prices for vegetable oils will remain at or near ceiling levels throughout the 1944–45 crop year, and at the same time said that there would be improved prospects for most major oilseed crops. If the war in Europe should end in 1944–45, a temporary period of wholesale market uncertainty might develop with prices tending to decline, the report points out. Prices of lard and certain other animal fats then probably would reflect general market fluctuations, but it is likely that any decline in prices would be moderate and temporary since the underlying demand for fats and oils will continue strong, it was explained.

SOYBEAN OIL.—Buyers entered the market again for soybean oil and volume of business was fairly heavy. The buying was for future delivery, running into the early months of next year with prices to be at ceiling levels at that time. Crude in tankcars continued to be quoted at 11¾c, f.o.b. Decatur.

PEANUT OIL.—Little trading is reported for peanut oil. Demand is good and production continues light. Crude in the Southeast is quoted at 13c.

OLIVE OIL.—Demand for spot domestic olive oils is good, but offerings are limited with most packers moving oils against orders on books. While the movement of olive oil from Spain would relieve the present tight supply position, the trade has about discontinued speculating as to when Spanish government would grant export licenses for the movement of oil to the U. S.

COTTONSEED OIL.—The futures market was firm and quiet this week. Crude was firm and trading light, with all quotations at full ceiling levels.

BY-PRODUCTS MARKETS

Blood

	Unit Ammonia
Unground, loose	$5.53*

Digester Feed Tankage Materials

Unground, per unit ammonia	$5.53*
Liquid stick, tank cars	$1.75@2.00

Packinghouse Feeds

	Carlots, per ton
65% digester tankage, bulk	$76.38
60% digester tankage, bulk	71.04
55% digester tankage, bulk	65.66
50% digester tankage, bulk	60.28
45% digester tankage, bulk	54.88
50% meat and bone meal scraps, bulk	70.00
†Bloodmeal	$9.45*
Special steam bone-meal	50.00@55.00

†Based on 15 units of ammonia.

Bone Meal (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	$35.00@36.00
Steam, ground, 2 & 26	35.00@36.00

Fertilizer Materials

	Per ton
High grade tankage, ground 10@11% ammonia	$3.85@ 4.00n
Bone tankage, unground, per ton	30.00@31.00
Hoof meal	4.25@ 4.50

Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground 45 to 75% protein	$1.25*

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	$1.00*
Hide trimmings (limed)	.90*
Sinews and pizzles (green, salted)	1.00*
	Per ton
Cattle jaws, skulls and knuckles	$45.00n
Pig skin scraps and trim, per lb	7¼@7⅛

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

	Per ton
Round shins, heavy	$70.00@80.00
light	70.00
Flat shins, heavy	65.00@70.00
light	65.00
Blades, buttocks, shoulders & thighs	62.50@65.00
Hoofs, white	55.00@57.50
Hoofs, house run, assorted	40.00
Junk bones	‡36.00

‡Delivered Chicago.

Animal Hair

Winter coil dried, per ton	$ 60.00
Summer coil dried, per ton	35.00@37.50
Winter processed, lb	nominal
Winter processed, gray, lb	8
Cattle switches	4 @ 4½

Packinghouse Equipment built by ST. JOHN • TABLES • TRUCKS • TROLLEYS • GAMBRELS • HAND TOOLS • SPECIALTIES

PACKINGHOUSE EQUIPMENT ST. JOHN QUALITY BUILT TO LAST

GENERAL PURPOSE TRUCKS

With Wooden Wheels • Plain Bearings

Ideal for handling heavy loads. Body is No. 12-gauge Steel, reinforced at corners with double pressed rim. The body is of all-welded construction, hot dip galvanized after fabrication.

✓ QUICK DELIVERY—approximately two to three weeks from receipt of order with proper priority (M.R.O.)



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PROMPT DELIVERY

E. G. JAMES COMPANY 316 S. LA SALLE ST. CHICAGO (4), ILL. Phone HARrison 9066

HIDES AND SKINS

Domestic hide markets dormant—New buying permits expected Oct. 30—Annual fall meeting of Tanners' Council in session at New York.

Chicago

HIDES.—Domestic hide markets were devoid of any activity this week. The buying permits for Sept. hides expired at the end of last week. New permits, covering Oct. hide production, are not expected to be released until Oct. 30. The period of accumulation is one week longer this month but it is expected that permits will be correspondingly increased, and there is little doubt that ceiling prices will prevail on all descriptions.

Interest in the trade centered this week on the annual fall meeting of the Tanners' Council, being held on Thursday and Friday at New York, with prospects that attendance may exceed last year's meeting. Among the subjects scheduled for discussion is the matter of how long allocation and price controls should continue after the end of the war.

Under the present set-up, American tanners are securing considerably less than their former proportion of South American hides. Price controls in that market are effective only as regards hides purchased by the United Nations. Argentine tanners are not restricted as to the prices they can pay, and they have expanded operations in the past year or so, encouraged in good part by large purchases of sole leather by our government agencies; reportedly for shipment to Russia and Europe. If the present hide controls are continued too long, tanning facilities in hide exporting countries will be built up at the expense of American tanners and labor.

Federal inspected slaughter of cattle during Sept. missed setting a new record by just about the amount represented by the holiday during the month. Sept. cattle slaughter was 1,310,310 head, as against 1,339,198 for Aug., and 1,146,020 for Sept. 1943. The nine months total, however, set a new all-time record at 9,899,282 head, as against 7,962,151 for same period of 1943. Calf slaughter during Sept. was 753,123 head, as compared with 756,149 for Aug., and 531,906 for Sept. 1943; nine months total was 5,307,275, as against 3,400,865 for same period of 1943. From the hide standpoint, the calf figures run to kipskins and heavy calf.

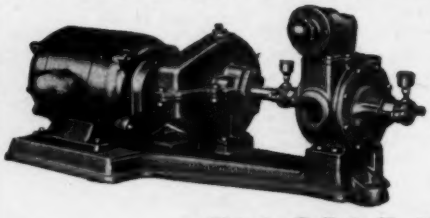
FOREIGN WET SALTED HIDES.—Trade in the South American market was slow in getting under way this week. At the close of last week, England bought 3,000 Anglo steers, [illegible] Frey Bentos reject steers and 250 F[illegible] Bentos reject bulls; 1,000 Rosa [illegible] northern steers sold to the States. [illegible] late mid-week, an operator who acts [illegible] both the States and England bou[illegible] 3,000 Argentine reject light ste[illegible] 4,500 Sansinena, 2,300 LaBlanca, 3,[illegible] Gualeguaychu and 2,500 other he[illegible] steers; 4,000 Municipal extremes [illegible] 3,000 Rosa Fe steers, all at ste[illegible] prices.

CALF AND KIPSKINS.—All the l[illegible] cal packers cleared their Sept. prod[illegible] tion of calf and kipskins previous w[illegible] at full ceiling prices; and the fact th[illegible] aside from a few heavy untrimmed ki[illegible] the bulk of activity continued on ba[illegible] of New York selection and prices, in[illegible] cates a strong demand for all the sk[illegible] available, despite the current heavy p[illegible] duction. The same situation prevails [illegible] the city collector market.

SHEEPSKINS.—Packer shearli[illegible] are moving at steady prices, with p[illegible] duction light now and demand som[illegible] what spasmodic. Two cars moved t[illegible] week at $1.25 for No. 1's, 90c for N[illegible] 2's, and 70c for No. 3's; sales have be[illegible] reported recently in other quarters [illegible] $1.40, 95c and 75c. One car is availab[illegible] at the top figures at present. Repor[illegible] are heard of higher prices on No. 1[illegible] going to mouton buyers but some pac[illegible] ers decline to make any selection f[illegible] such buyers. Pickled skins are quota[illegible] at $7.75@8.00 per doz. packer prod[illegible] tion and moving well; good demand s[illegible]

BLACKMER ROTARY PUMPS

are handling LARD, TALLOW, OILS and many other products IN PACKING PLANTS FROM COAST TO COAST



These pumps are self-adjusting for wear, due to "Bucket-Design" (swinging vane) principle.

Put this ECONOMY TO WORK IN YOUR PLANT NOW.

POWER PUMPS	HAND PUMPS
1 to 750 GPM	1½ to 25 GPM
Pressures to 300 psi.	Pressures to 125 psi.



Write for Bulletin No. 304—Facts about Rotary Pumps

BLACKMER PUMP COMPANY 1908 Century Avenue, Grand Rapids 9, Michigan

BEEF • PORK • VEAL • LAMB

HAMS • BACON • SAUSAGE

LARD • CANNED MEATS • Sheep, hog and beef casings

Morrell PRIDE meats

JOHN MORRELL & CO.

General Offices: Ottumwa, Iowa

Packing plants: Ottumwa, Iowa; Sioux Falls, S. D.; Topeka, Kansas

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

With hog marketings continuing at extremely low levels, the provision market today was almost bare of offerings. Most sales were on a small lot basis, with demand greater than supply.

Cottonseed Oil

Spot 14.31n; Oct. 14.31n; Dec. 14.25b; Jan. unq.; Mar. 13.90b; May, 13.70b; July, 13.60b; Sept. 13.00b. Quiet, no sales.

LIVE PRICES IN AUGUST

Average costs of sheep and lambs and hogs to packers working under federal inspection were somewhat higher than in July, while cattle, steer and calf cows were lower. Cattle costs were under a year ago, but the average hog and lamb prices were higher. Average prices paid by packers per cwt. during August, with comparisons were as follows:

	Aug. 1944	July 1944	Aug. 1943
Cattle	$10.25	$10.79	$11.95
Steers	13.43	13.97	13.88
Calves	11.28	11.46	12.61
Hogs	14.06	13.00	13.79
Sheep and lambs	11.27	10.97	10.48

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Week ended Oct. 13, '44	Prev. week	Cor. week, 1943
Hvy. nat. strs.	@15½	@15½	@15½
Hvy. Tex. strs.	@14½	@14½	@14½
Hvy. butt brnd'd strs...	@14½	@14½	@14½
Hvy. Col. strs.	@14	@14	@14
Ex-light Tex. strs.	@15	@15	@15
Brnd'd cows...	@14½	@14½	@14½
Hvy. nat. cows.	@15½	@15½	@15½
Lt. nat. cows..	@15½	@15½	@15½
Nat. bulls.....	@12	@12	@12
Brnd'd bulls...	@11	@11	@11
Calfskins	23½@27	23½@27	23½@27
Kips, nat.	@20	@20	@20
Kips, brnd'd...	@17½	@17½	@17½
Slunks, reg....	@1.10	@1.10	@1.10
Slunks, hrls....	@55	@55	@55

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts...	@15	@15	@15
Branded all-wts.	@14	@14	@14
Nat. bulls.....	@11½	@11½	@11½
Brnd'd bulls...	@10½	@10½	@10½
Calfskins	20½@23	20½@23	20½@23
Kips	@18	@18	@18
Slunks, reg....	@1.10	@1.10	@1.10
Slunks, hrls....	@55	@55	@55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. steers....	@15	@15	@15
Hvy. cows.....	@15	@15	@15
Buffs	@15	@15	@15
Extremes	@15	@15	@15
Bulls	@11½	@11½ 17	@11½
Calfskins 16	@18	16 @18	16 @18
Kipskins	@16	@16	@16
Horsehides	6.25@7.85	6.25@7.85	6.50@8.00

All country hides and skins quoted on flat basis.

SHEEPSKINS

Pkr. shearlgs...	1.25@1.40	1.25@1.40	1.75ax
Dry pelts.....	25½@26	25½@26	27 @27½

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the ek ended Oct. 7, 1944, were 6,923,000 .; previous week 7,538,000 lbs.; same ek last year, 3,933,000 lbs.; Jan. 1 to te 230,300,000 lbs.; a year earlier dur- the corresponding period, 207,473,- 0 lbs.

Shipments of hides from Chicago for ek ended Oct. 7 1944, were 4,275,000 .; previous week, 4,252,000 lbs.; same ek last year, 5,095,000 lbs.; Jan. 1 date 168,242,000 lbs.; for the same iod in 1943 shipments amounted to ,685,000 lbs.

HOG SALES SCHEDULED

The WFA Office of Distribution at omasville, Ga., is now issuing each nth a schedule of cooperative hog es in the Southeastern area, listing dates of sales at Altha, Jay, Tren- and Bonifay, Fla.; Dawson, Soper- , Americus and Sandersville, Ga., Ozark, Ala. The schedule is being ued for the information of packers, at processors and others.

CCC Purchases and Announcements

PURCHASES.—CCC purchases for week ended October 7 included 11,- 000 lbs. frozen pork; 695,000 lbs. ed pork; 590,000 lbs. frozen beef and l; 716,000 lbs. frozen lamb and mut- ; 6,266,000 lbs. canned meats, 12,- 000 lbs. lard, and 9,000 bundles, -yards each, hog casings.

KINDS OF LIVESTOCK KILLED

The percentage of each class of live- ck slaughtered under federal inspec- n during August, 1944:

	Aug., 1944 Per- cent	July, 1944 Per- cent	Aug., 1943 Per- cent
Cattle—			
Steers	36.0	39.5	50.8
Heifers	11.2	8.3	...
Cows	46.7	45.4	...
Cows and heifers...	57.9	53.7	44.0
Bulls and stags.....	6.1	6.8	5.2
Canner and cutter ..	25.6	25.5	...
Hogs—			
Sows	25.0	19.6	39.3
Barrows and gilts...	74.3	79.7	59.9
Stags and boars.....	.7	.7	.8
Sheep and lambs—			
Lambs and yrlgs....	85.3	83.9	66.6
Sheep	14.7	16.1	33.4

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LIVESTOCK MARKETS *Weekly Review*

Hog Kill to 25-Month Low During September

PROCESSING of hogs in federal inspected plants during September, at 3,520,588 head, was the lightest slaughter in 25 months. The kill was about 600,000 head under both a month ago and the corresponding month of last year.

The decline of hog slaughter in recent months had been predicted by members of the trade, but many estimates were too heavy compared with present slaughter totals. Ordinarily there is some increase in hog slaughter for October, but marketings so far this month fail to indicate that kill will be much changed from last month.

SEPTEMBER SLAUGHTER

	Cattle	Hogs	Sheep
1944	1,310,310	3,520,588	2,002,641
1943	1,146,020	4,173,978	2,453,630
1942	1,158,758	3,842,564	2,222,704
1941	1,004,244	2,920,384	1,567,287
1940	811,567	3,168,454	1,468,677

NINE MONTHS' TOTALS

	Cattle	Hogs	Sheep
January	1,141,081	7,839,352	1,932,987
February	1,042,515	7,379,971	1,500,763
March	1,056,554	7,165,319	1,537,798
April	938,708	6,289,588	1,378,388
May	989,457	6,642,616	1,693,888
June	1,002,875	6,095,126	1,822,971
July	1,078,584	4,795,042	1,897,550
August	1,339,198	4,145,212	1,923,765
September	1,310,310	3,520,588	2,002,641
Totals	9,899,282	53,872,814	15,690,751
1943	7,962,151	43,962,663	16,101,707
1942	9,067,156	37,878,284	14,980,239
1941	7,881,950	32,034,778	13,447,457
1940	7,046,671	34,432,835	12,734,334

The late start in marketings of hogs this fall is due in part to poor feed conditions earlier this year. Many farmers were low on corn and held young hogs off full feed for a comparatively long time in hope that feed supplies would be more plentiful as the summer wore on. As a result, heavy feeding of the smaller number of hogs this year started later and marketings of fat hogs are scheduled to get under way later.

While hog kill has been very light for the past two months, the year-to-date total is still about 10,000,000 head larger than that of last year, due to the extremely heavy kill in the early months of 1944. In the first nine months of this year, slaughter totaled 53,872,814 head against 43,962,663 head during the same period of last year.

Cattle Slaughter Down

Slaughter of cattle, at 1,310,310 head, showed a small drop from the all-time high of a month earlier when kill amounted to 1,339,198 head. Slaughter in September a year ago was only 1,146,020 head. Calf slaughter in September, 1944, at 753,123 head, was down slightly from the 756,149 head killed in August, and compared with 531,906 head in September last year.

Sheep and lamb slaughter showed a seasonal increase; September slaughter was 2,002,641 head, compared with 1,923,765 head a month earlier and 2,453,630 head for the month of September of 1943.

Year-to-date totals on both cattle and calves continue to maintain a good margin over slaughter during 1943. However, sheep and lamb kill is running lighter and will probably continue to do so because of the smaller number of sheep and lambs on farm than a year ago.

RAT CARRIES ERYSIPELAS

The capture of a wild brown rat in Denver, Colo., which carried the organism causing swine erysipelas was revealed recently by Dr. George W. Stiles, bacteriologist of the BAI Denver laboratory. The discovery indicates, said Dr. Stiles, "that such rodents might transmit the disease from infected hog lots to non-infected premises."

See an Increase in Number of Feeder Cattle This Winte

DEVELOPMENTS in the cat feeding situation to the end September point to a moderate increa in the number of cattle to be fed f market during the coming winter co pared with a year earlier, the Depa ment of Agriculture reported this we

Whatever increase may take pla will be a result of increased feedi operations in the western Corn Be especially in the three states west the Missouri river, since present indic tions are that the volume of feeding the eastern Corn Belt will be consid ably reduced from last season and th total in states outside the Corn Be little changed from last year.

Most of the conditions that influen the size of feeding operations are mo favorable than they were a year ag

The supply of feed grains at the be ginning of the new feeding season wi be about as large as a year ago and th supply per animal unit will be mat rially larger because of the reducti in numbers of hogs and chickens.

Shipments of stocker and feeder ca tle into the Corn Belt states for each the three months, June through Augu were much larger this year than la and the total was the largest in fo years. Shipments in September we somewhat smaller this year than in

Reports from the western states ind cate that cattle feeding may be redu in those states from a year earlier, b October 1 is too early to get dependab information on feeding prospects. seems probable, however, that any d crease in these states will be offset i increased feeding in the wheat parts sections of Texas and Oklahoma.

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, Oct. 12, 1944, reported by U. S. Dept. of Agriculture, Food Distribution Administration:

HOGS (soft & oily not quoted):	Chicago	Nat. Stk. Yds.	Omaha	Kans. City	St. Paul
BARROWS AND GILTS:					
Good and choice:					
120-140	12.75-14.50	13.25-14.50	.....	.....	.....
140-160	14.00-14.75	14.25-14.70	14.00-14.45	13.50-14.25	14.45 only
160-180	14.75 only	14.70 only	14.45 only	14.00-14.50	14.45 only
180-200	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
200-220	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
220-240	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
240-270	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
270-300	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
300-330	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
330-360	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
Medium:					
180-220	13.75-14.50	14.00-14.50	13.75-14.45	13.25-14.40	14.00-14.25
SOWS:					
Good and choice:					
270-300	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
300-330	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
330-360	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
360-400	14.00 only	13.95 only	13.70 only	13.65-13.75	13.70 only
Good:					
400-450	14.00 only	13.95 only	13.70 only	13.65-13.75	13.70 only
450-550	13.90-14.00	13.95 only	13.70 only	13.65-13.75	13.70 only
Medium:					
250-550	13.00-13.75	13.00-13.95	13.25-13.70	13.50-13.75	13.25-13.50
SLAUGHTER CATTLE, VEALERS, AND CALVES:					
STEERS, Choice:					
700- 900	17.00-18.00	16.25-17.00	16.25-17.50	16.00-17.50	16.25-17.50
900-1100	17.25-18.25	16.25-17.25	16.50-18.00	16.25-17.75	16.50-17.75
1100-1300	17.50-18.35	16.50-17.25	16.50-18.15	16.50-17.75	16.50-18.00
1300-1500	17.50-18.35	16.50-17.25	16.50-18.15	16.50-17.75	16.50-18.00
STEERS, Good:					
700- 900	14.75-16.75	14.00-16.25	13.75-16.50	13.75-16.25	14.25-16.25
900-1100	15.00-17.25	14.00-16.25	14.00-16.50	14.00-16.50	14.25-16.25
1100-1300	15.00-17.50	14.25-16.50	14.25-16.50	14.25-16.50	14.25-16.25
1300-1500	15.00-17.50	14.25-16.50	14.25-16.50	14.25-16.50	14.25-16.25
STEERS, Medium:					
700-1100	11.00-15.00	10.75-14.00	10.75-14.00	11.00-14.25	11.00-14.25
1100-1300	11.25-15.00	11.00-14.25	11.50-14.00	11.25-14.25	11.00-14.25
STEERS, Common:					
700-1100	9.50-11.25	9.25-11.00	8.75-11.00	9.00-11.25	8.00-11.00
HEIFERS, Choice:					
600- 800	16.25-17.25	15.25-16.50	15.50-16.75	15.25-16.75	15.50-17.00
800-1000	16.75-17.75	15.50-16.50	15.50-17.00	15.50-17.00	15.50-17.00
HEIFERS, Good:					
600- 800	14.50-16.25	13.00-15.50	13.50-15.50	12.50-15.50	13.50-15.50
800-1000	14.75-16.75	13.25-15.50	13.50-15.50	13.00-15.50	13.50-15.50
HEIFERS, Medium:					
500- 900	10.25-14.75	10.00-13.25	9.50-13.50	9.75-13.00	10.25-13.50
HEIFERS, Common:					
500- 900	8.50-10.25	8.00-10.00	7.75- 9.50	8.00- 9.75	7.50-10.25
COWS, All Weights:					
Good	13.00-14.25	11.50-13.00	11.00-13.00	11.00-12.75	10.25-12.50
Medium	10.25-13.00	9.50-11.50	9.00-11.00	9.00-11.00	8.25-10.25
Cutter & com.	6.00-10.25	6.50- 9.50	6.00- 9.00	6.75- 9.00	5.50- 8.25
Canner	5.00- 6.00	5.25- 6.50	5.00- 6.00	5.25- 6.75	4.50- 5.50
BULLS (Ylgs. Excl.):					
Beef, good	11.50-13.25	10.50-12.00	12.75-12.00	10.25-11.50	11.00-12.50
Sausage, good	10.50-11.50	9.50-10.50	9.75-10.75	9.25-10.00	8.75-10.00
Sausage, med.	9.50-10.50	8.25- 9.50	8.50- 9.75	8.25- 9.25	8.00- 8.75
Sausage, cut & com.	8.00- 9.00	6.50- 8.25	6.75- 8.50	7.00- 8.25	6.00- 8.00
VEALERS:					
Good & choice	15.00-16.00	12.75-14.00	12.00-14.50	12.50-14.00	13.00-15.00
Common & med.	10.50-15.00	10.25-12.75	8.00-12.00	8.50-12.50	8.00-13.00
Cull, 75 lbs. up	8.50-10.50	6.00-10.25	6.50- 8.00	6.00- 8.50	6.00- 8.00
CALVES, 500 lbs. down:					
Good & choice	12.00-13.25	11.50-13.00	10.50-13.50	11.00-13.50	12.00-14.00
Common & med.	8.00-12.00	8.00-11.50	7.50-10.50	8.00-11.00	8.00-12.00
Cull	6.75- 8.00	6.00- 8.00	6.00- 7.50	6.00- 8.00	6.00- 8.00
SLAUGHTER LAMBS AND SHEEP:					
LAMBS, Choice (Closely Sorted):					
Good & choice	14.50-15.00	13.25-14.00	13.75-14.35	13.50-14.75	13.75-14.25
Medium & good	12.25-14.25	11.00-13.00	12.25-13.50	12.25-13.25	10.75-13.50
Common	10.25-12.00	8.50-10.75	10.50-12.00	10.00-12.00	9.00-10.50
YLG. WETHERS:					
Good & choice	12.25-12.75	.....	.....	11.25-12.00	10.75-12.00
Medium & good	10.75-12.00	.....	.....	10.00-11.00	9.50-10.50
EWES:					
Good & choice	5.75- 6.25	4.00- 5.00	5.25- 5.75	5.50- 6.15	5.50- 6.25
Common & med.	4.50- 5.75	2.50- 4.00	4.00- 5.25	3.50- 5.25	3.50- 5.25
FEEDING LAMBS (Range):					
Good & choice	.....	.....	11.50-13.00	.....	12.25-13.00

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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended Oct. 7, 1944.

CATTLE

	Week ended Oct. 7	Prev. week	Cor. week, 1943
Chicago†	23,189	18,967	20,236
Kansas City	27,440	24,853	24,777
Omaha*	27,082	26,040	21,890
East St. Louis	14,390	...	17,993
St. Joseph	13,012	15,271	12,156
Sioux City	11,073	10,945	11,566
Wichita*	4,381	5,592	4,374
Philadelphia	2,293	2,355	2,046
Indianapolis	1,840	1,776	2,479
New York & Jersey City	12,390	11,929	10,566
Okla. City*	15,303	18,701	16,994
Cincinnati	1,389	6,414	4,426
Denver	9,375	13,793	6,720
St. Paul	17,256	17,856	13,356
Milwaukee	4,386	4,301	3,696
Total	184,808	178,793	173,275

*Cattle and calves.

HOGS

Chicago	82,866	82,934	63,793
Kansas City	31,547	31,496	36,816
Omaha	22,332	31,129	34,377
East St. Louis[1]	69,190	70,130	47,351
St. Joseph	10,729	18,069	11,408
Sioux City	13,690	17,955	7,160
Wichita	4,240	4,707	7,585
Philadelphia	12,526	11,778	13,352
Indianapolis	23,236	25,005	15,954
New York & Jersey City	48,221	49,480	47,797
Okla. City	7,378	8,170	10,049
Cincinnati	11,298	16,011	11,782
Denver	9,612	13,827	13,876
St. Paul	16,300	19,531	28,197
Milwaukee	6,916	7,306	10,223
Total	370,090	407,528	359,720

[1]Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

SHEEP

Chicago†	11,076	15,759	25,033
Kansas City	41,700	37,458	50,106
Omaha	41,958	43,143	53,622
East St. Louis	14,002	...	28,144
St. Joseph	21,295	19,450	19,370
Sioux City	23,826	20,851	31,876
Wichita	1,737	1,518	1,724
Philadelphia	3,585	3,620	3,540
Indianapolis	2,892	3,798	4,054
New York & Jersey City	57,116	57,555	66,574
Okla. City	3,642	3,959	4,556
Cincinnati	477	745	3,117
Denver	16,864	25,300	20,206
St. Paul	28,438	24,682	33,040
Milwaukee	1,066	618	2,467
Total	269,674	258,843	347,429

†Not including directs.

NEW YORK LIVESTOCK

Livestock prices at Jersey City, Oct. 9, 1944:

CATTLE:	
Steers, gd. & ch.	$18.50@18.75
Cows, gd.	12.25
Cows, com.	10.00
Cows, can. & cut.	5.50@ 7.50
Bulls, com. & med.	8.00@10.50
CALVES:	
Vealers, gd. & ch.	$18.00@19.00
Calves, com. to gd.	8.50@14.00
Calves, culls	7.00
HOGS:	
Gd. & ch, 160-240 lb.	$ 14.75
LAMBS:	
Lambs, med. to ch.	$15.25@16.50
Lambs, com.	11.00@13.00
Sheep, com.	

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Oct. 7, 1944:

	Cattle	Calves	Hogs*	Sheep
Salable	1,836	2,478	988	2,352
Directs incl.	7,975	17,495	27,855	53,538
Previous week:				
Salable	1,475	2,725	1,878	2,453
Directs incl.	6,645	17,093	26,795	54,236

*Including hogs at 31st street.

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Food Distribution Administration.)

Des Moines, Ia., October 12—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, the hog market was fully steady.

Hogs, good to choice:	
160-180 lb.	$13.00@14.0
180-240 lb.	14.20@14.6
240-360 lb.	13.45@13.7
330-360 lb.	13.45@13.7
Sows:	
270-360 lb.	$13.45@13.7
400-550 lb.	13.40@13.7

Receipts of hogs at Corn Belt markets for the week ended October 12:

		Same day last wk.
Oct. 6	16,200	25,7
Oct. 7	19,500	27,1
Oct. 9	31,700	32,3
Oct. 10	23,600	19,2
Oct. 11	24,800	19,6
Oct. 12	23,100	18,8

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended Oct. 7 were reported to be as follows:

AT 20 MARKETS, WEEK ENDED:	Cattle	Hogs	Sheep
Oct. 7	352,000	302,000	440,0
Sept. 30	386,000	370,000	468,0
Year ago	363,000	341,000	422,0
1942	359,000	375,000	443,0
1941	282,000	362,000	384,0

AT 11 MARKETS, WEEK ENDED:	Hogs
October 7	248,0
September 30	304,0
Year ago	240,0
1942	261,0
1941	232,0

AT 7 MARKETS, WEEK ENDED:	Cattle	Hogs	Sheep
Oct. 7	259,000	192,000	281,0
Sept. 30	278,000	239,000	299,0
Year ago	262,000	198,000	266,0
1942	256,000	229,000	302,0
1941	205,000	230,000	196,0

LIVESTOCK SUPPLY SOURCES

Percentage of livestock slaughtered during July, 1944 bought at stockyards and direct, as reported by WFA:

	Aug., 1944 Per-cent	July, 1944 Per-cent	Aug. Per cent
Cattle—			
Stockyards	78.0	77.8	84
Other	22.0	22.2	16
Calves—			
Stockyards	67.0	65.3	62
Other	33.0	34.7	38
Hogs—			
Stockyards	47.6	50.7	57
Other	52.4	49.3	43
Sheep and lambs—			
Stockyards	63.5	62.7	84
Other	36.5	37.3	16

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, Oct. 7, 1944, as reported to the NATIONAL PROVISIONER.

CHICAGO

Armour, 5,189 hogs; Swift, 1,658 hogs; Wilson, 2,323 hogs; Western, 1,568 hogs; Agar, 2,379 hogs; Shippers, 3,279 hogs; Others, 16,274 hogs.

Total: 23,189 cattle; 5,383 calves; 22,690 hogs; 11,076 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	4,875	2,708	2,492	11,268
Cudahy	3,740	1,665	1,332	6,423
Swift	2,206	2,350	1,582	10,267
Wilson	2,806	1,506	1,501	4,085
Campbell	2,125	....	....	....
Others	10,664	283	373	5,181
Total	28,416	8,512	7,280	37,224

OMAHA

	Cattle & Calves	Hogs	Sheep
Armour	6,724	3,307	8,217
Cudahy	5,287	2,404	6,683
Swift	4,765	2,142	8,059
Wilson	2,909	1,770	2,274
Others	....	2,728	....

Cattle and calves: Kroger, 946; Nebr. Beef, 800; Eagle, 45; Grt. Omaha, 130; Hoffman, 61; Rothschild, 28; Roth, 246; So. Omaha, 854; Merchants, 84.

Total: 23,134 cattle and calves, 12,351 hogs and 25,233 sheep.

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	3,848	4,079	6,242	5,890
Swift	4,854	4,430	5,502	6,403
Hunter	2,156	....	4,495	900
Heil	....	....	2,041	....
Laclede	....	....	2,699	....
Krey	....	....	1,560	....
Sieloff	....	....	641	....
Others	3,541	134	2,732	869
Shippers	12,586	3,188	11,021	552
Total	26,985	11,831	36,843	14,554

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,710	749	4,251	9,945
Armour	3,931	1,486	3,766	4,443
Others	3,032	65	997	1,129
Total	10,673	2,300	9,014	16,517

Not including 1,321 cattle, 864 calves, 2,262 hogs and 6,907 sheep bought direct.

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy	4,185	435	3,349	6,099
Armour	3,868	180	3,194	5,538
Swift	2,284	457	2,184	5,433
Others	536	....	12	....
Shippers	6,794	96	2,604	3,101
Total	17,667	1,118	11,343	20,171

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,946	2,752	2,598	842
Wilson	4,184	3,321	2,582	832
Others	346	9	660	....
Total	8,476	6,072	5,840	1,674

Not including 745 cattle, 1,538 hogs and 1,968 sheep bought direct.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,816	771	3,391	1,737
Guggenheim	601	....	....	....
Dunlistertag	238	....	49	....
Dold	178	....	673	....
Sunflower	44	....	177	....
Pioneer	82	....	....	....
Others	3,208	....	394	284
Total	6,167	771	4,634	2,021

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	....	....	....	380
Kahn's	1,556	....	4,912	....
Lobrey	....	....	406	....
Meyer	15	....	2,048	....
Schlachter	298	72	....	31
Schroth	8	....	2,471	....
Stegner	361	192	....	....
Others	2,633	1,006	803	129
Shippers	39	126	2,743	5,046
Total	4,910	1,398	13,543	5,586

Not including 1,242 cattle and 2,133 hogs bought direct.

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	3,386	5,105	2,309	10,111
Swift	4,072	5,775	2,532	16,081
Blue Bonnet	593	162	243	....
City	569	213	649	....
Rosenthal	206	18	148	....
Total	8,826	11,273	5,881	26,191

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,881	752	3,181	19,231
Swift	1,506	825	2,979	18,379
Cudahy	1,347	406	2,311	5,125
Others	2,854	240	1,251	638
Total	7,588	2,223	9,722	43,373

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	3,168	3,902	7,218	9,333
Cudahy	1,122	1,233	....	4,377
Swift	5,899	5,764	9,082	14,728
Others	10,356	2,381	....	....
Total	20,545	13,280	16,300	28,438

TOTAL PACKER PURCHASES

	Week ended Oct. 7	Prev. week	Cor. week, 1943
Cattle	184,576	199,116	175,817
Hogs	165,441	223,202	181,861
Sheep	397,499	265,481	283,409

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Oct. 6	2,936	512	8,057	9,021
Oct. 7	1,342	318	3,714	2,076
Oct. 9	20,261	2,102	11,110	15,254
Oct. 10	7,502	1,166	16,166	5,048
Oct. 11	11,685	1,432	12,524	9,571
Oct. 12	5,500	1,200	12,000	9,000
*Wk. so far	44,948	5,900	51,800	38,873
Wk. ago	47,429	6,016	53,640	31,937
1943	44,011	3,577	69,391	45,503
1942	44,261	4,839	82,418	37,173

*Including 4,028 cattle, 997 calves, 21,776 hogs and 19,882 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Oct. 6	1,595	64	652	321
Oct. 7	252	20	...	...
Oct. 9	5,771	114	595	50
Oct. 10	2,444	251	1,170	2,541
Oct. 11	4,117	140	423	1
Oct. 12	2,000	100	500	...
Wk. so far	14,332	605	2,688	2,592
Wk. ago	16,120	585	2,627	3,061
1943	14,768	409	5,903	1,552
1942	15,435	973	2,229	5,494

OCT. AND YEAR RECEIPTS

	October 1944	October 1943
Cattle	96,655	76,965
Calves	12,746	6,884
Hogs	117,211	100,790
Sheep	81,907	107,914

	Year 1944	Year 1943
Cattle	1,821,232	1,605,938
Calves	212,027	156,742
Hogs	4,763,866	4,207,724
Sheep	1,492,490	1,710,261

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, October 12.

	Week ended Oct. 12	Prev. week
Packers' purch.	13,568	29,118
Shippers' purch.	17,604	2,914
Total	31,172	32,032

PACIFIC COAST LIVESTOCK

Receipts for five days ended Oct. 6:

	Cattle	Calves	Hogs	Sheep
Los Ang.	9,800	1,950	2,850	100
San Fran.	2,000	100	2,200	6,000
Portland	3,670	625	2,700	1,500

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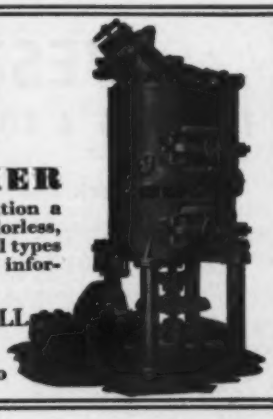
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MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the Office of Distribution, War Food Administration.)

WESTERN DRESSED MEATS

		New York	Phila.	Boston
STEERS, carcass	Week ending Oct. 7, 1944..	3,693	1,309	
	Week previous	5,256	1,750	
	Same week year ago.....	4,726	1,059	
COWS, carcass	Week ending Oct. 7, 1944..	3,457	2,502	
	Week previous	2,680	2,659	
	Same week year ago.....	2,169	2,525	
BULLS, carcass	Week ending Oct. 7, 1944..	1,201	95	
	Week previous	401	180	
	Same week year ago.....	252	205	
VEAL, carcass	Week ending Oct. 7, 1944..	10,598	2,079	
	Week previous	9,853	1,621	
	Same week year ago.....	11,540	1,210	
LAMB, carcass	Week ending Oct. 7, 1944..	40,619	11,855	
	Week previous	25,608	10,691	
	Same week year ago.....	35,600	7,329	
MUTTON, carcass	Week ending Oct. 7, 1944..	13,872	1,453	
	Week previous	3,270	1,755	
	Same week year ago.....	7,204	3,778	
PORK CUTS, lbs.	Week ending Oct. 7, 1944..1,120,024		311,173	
	Week previous 1,308,104		351,156	
	Same week year ago.....1,224,775		212,221	
BEEF CUTS, lbs.	Week ending Oct. 7, 1944..	337,870	...	
	Week previous	845,264	...	
	Same week year ago.....	436,246	...	

LOCAL SLAUGHTERS

CATTLE, head	Week ending Oct. 7, 1944..	12,351	2,293	
	Week previous	11,929	2,355	
	Same week year ago.....	10,567	2,046	
CALVES, head	Week ending Oct. 7, 1944..	15,516	2,586	
	Week previous	14,248	2,683	
	Same week year ago.....	13,549	2,000	
HOGS, head	Week ending Oct. 7, 1944..	52,115	12,526	
	Week previous	49,480	11,778	
	Same week year ago.....	47,536	13,352	
SHEEP, head	Week ending Oct. 7, 1944..	56,744	3,585	
	Week previous	57,555	3,620	
	Same week year ago.....	67,285	3,540	

Country dressed product at New York totaled 4,304 veal, 21 hogs and 201 lambs. Previous week 3,654 veal, 45 hogs and 227 lambs in addition to that shown above.

WEEKLY INSPECTED KILL

Inspected slaughter of cattle, calves and sheep for the week ended October 7 all showed increases compared with the previous week. However, hog and lamb kill was still smaller than a year earlier. The hog total of last year showed a drop of about 250,000 from the week previous of 1943, but the drop was due to uncertainty of hog ceilings which had just become effective.

	Cattle	Calves	Hogs	Sheep
NORTH ATLANTIC				
New York, Newark, Jersey City.....	12,390	17,806	48,221	57,156
Baltimore, Philadelphia	4,252	991	24,760	3,707
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis.....	11,941	4,585	52,653	9,823
Chicago, Elburn	37,932	13,501	82,866	68,749
St. Paul-Wisconsin Group[1].....	29,443	27,402	73,587	39,259
St. Louis Area[2].....	19,111	18,602	69,190	21,304
Sioux City	11,073	3,016	18,699	23,826
Omaha	22,143	4,939	22,332	41,953
Kansas City	27,440	11,082	31,574	41,709
Iowa & So. Minn.[3].....	17,851	11,162	111,157	44,000
SOUTHEAST[4]	8,016	6,290	17,102	...
SOUTH CENTRAL WEST[5].....	33,433	25,001	89,694	61,900
ROCKY MOUNTAIN[6]	8,208	2,919	11,967	16,900
PACIFIC[7]	19,188	4,828	24,136	39,146
Total 262,421		152,215	622,738	460,731
Total prev. week.....253,647		147,167	658,204	453,100
Total last year.....232,390		107,350	623,062	500,400

[1]Includes St. Paul, S. St. Paul and Newport, Minn., Madison, Milwaukee, Green Bay, Wis. [2]Includes St. Louis Ntl. Stock Yards, E. St. Louis, Ill., and St. Louis, Mo. [3]Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. [4]Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. [5]Includes S. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. [6]Includes Denver, Colo., Ogden and Salt Lake, Utah. [7]Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the War Food Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.

	Cattle	Calves	Hogs
Week ended Oct. 6.....2,529		1,783	10,2
Last week 3,102		2,284	11,0
Last year 3,099		2,264	14,9

CLASSIFIED ADVERTISEMENTS

Undisplayed; set solid. Minimum 20 words $3.00, additional words 15c each. "Position Wanted," special rate: minimum 20 words $2.00, additional words 10c each. Count address or box number as four words. Headline 75c extra. Listing advertisements 75c per line. Displayed; $7.50 per inch. 10% discount for 3 or more insertions.

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Position Wanted

SAUSAGE FOREMAN, 41 years old, over 25 years' experience—14 years with one of the Big Four. Well acquainted with formulas, regulations, and tests of all kinds. Reason for change—better climatic conditions. Available at once. Can handle any size factory. W-861, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANT SUPERINTENDENT or assistant superintendent. Capable of taking full charge of beef or pork operations. 20 years' experience. College education, excellent reference, available at once. Must be permanent. W-862, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CURING FOREMAN wants place. Familiar with beef and pork artery pumping method. $100 per week. W-852, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Miscellaneous

MEAT PACKERS: Would you be interested in having your company and its products promptly and efficiently represented in the important Philadelphia, So. New Jersey, Delaware and eastern Shore Maryland territories? We KNOW the sales outlets, chain and retail, wholesalers, jobbers, processors. Can handle straight or mixed cars beef, veal, lamb, pork and provisions. Two thoroughly experienced executive and sales packinghouse men ready to serve you at once and/or plan your post war distribution. Would consider also line packinghouse supplies and equipment. Write W-838, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PACKERS: Wish to contract for your hog casings either green or cleaned. Will pay top prices. W-782, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Help Wanted

FOREMAN: Experienced canning and sausage making for food processing plant located near New York City. Must be able to handle help efficiently. W-866, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

A midwestern plant wants a man who can qualify as a manager or superintendent and knows livestock and dry rendering. W-867, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

WANTED: Time-study man for permanent position. Old reliable concern. Packinghouse experience preferred. W-868. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Help Wanted

Man Familiar with Meat & Refrig.

WANTED: Prefer man with selling experience (not retail). Capable of selling equipment to packers, locker plants, butchers, etc. Salary, commission, or both. Several territories open. Write full particulars, experience, address, telephone number, etc. W-863, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Experienced rendering plant operator. Must have complete knowledge of all rendering operations and executive ability to supervise small rendering plant. New England man preferred. W-864, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

ACCOUNTANT to manage office. Medium sized middle-west plant. Familiar pork and beef departmental accounting, costs, etc. Give full details, experience and salary expected. W-865, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

WANTED: Three all-around butchers. Good working conditions. Permanent job. Modern plant located in southwestern Idaho. Best hunting and fishing in U.S. Write or wire Idaho Meat Packers, Caldwell, Idaho.

WANTED: Medium sized middle eastern packer has opening for an experienced plant superintendent who can handle all departments and control costs of production. This is a permanent position with good post-war possibilities. W-687, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Sausage superintendent to take charge of large modern sausage kitchen in midwest. Give full particulars as to age and experience. W-793, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Sausage maker for a small plant in Wisconsin. Must know how to make full line of sausage. Good pay for right man. W-860, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: All-round butcher to take charge of killing floor and cutting room. Draft exempt. Must be strictly sober. Give references and salary expected. J. F. Schneider & Son, Inc. Box 335, Middlesboro, Ky.

Equipment for Sale

MEAT PACKERS—ATTENTION!

FOR SALE: 1—Vertical cooker or dryer, 10' dia. x 4'10" high; 2—4x8 and 4x9 Lard Rolls; 75 large wood tanks; rendering tanks; tankage dryers. 2—#41 Meat grinders; 1—#27 Buffalo Silent Cutter; 1—Creasy #152-Y Ice Breaker. Inspect our stock at 335 Doremus Ave., Newark, N. J. Send us your inquiries. WHAT HAVE YOU FOR SALE? Consolidated Products Co., Inc., 14-19 Park Row, New York City 7, N. Y.

FOR SALE: Horizontal and vertical retorts and other food packing machinery. Ashley Mixon Canning Machinery Exchange, Plainview, Texas. LD telephone 822.

Red hot linker, Model C, No. 88, ¼ h.p. 110 volts. Will stuff 350# per hour. A-1 condition. $200.00 f.o.b., Spokane. Carstens Packing Company, Spokane, Wash.

Used Equipment for Sale

100 ham boilers, new 8/12# each	$ 10.00
100 loaf molds, new 6# capacity, each	6.50
1000 calf trolleys, used, each	.25
1000 hog trolleys, used, each	.45
50 ham and bacon trees, used, each	4.00
6 sausage cages, each	15.00
50 gal. scrapple kettle & ag	125.00
150# Buffalo sausage stuffer	225.00
100# Randall sausage stuffer	175.00
1 H.P. air compressor	75.00
No. 166 Enterprise grinder (less 15 HP motor)	350.00
½ H.P. Enterprise grinder	50.00
2 Boss beef droppers, each	100.00
No. 42 Buffalo silent cutter	250.00
No. 27 Buffalo silent cutter	125.00
Sellers elec. & gas water boiler (300 gal.)	600.00
50" x 15" shell & tube condenser	50.00

various size track hangers and tracks, etc.

Chas. Abrams, 68 N. Second St., Walnut 6685, Philadelphia 6, Pa.

1—Beef casing cleaner—M.D.; 1—Bean high-pressure pump—M.D.; 1—5x8 dry rendering cooker; 2—4x7 dry rendering cookers; 1—500-ton crackling press; 1—bone crusher, mechanical No. 11. Keating Equipment Company, 30 Church St., Rector 2-5353, New York 7, N. Y.

Plant Wanted

WANTED: Medium size sausage manufacturing plant in Michigan or Ohio. Give details as to equipment, capacity and rental or sales price. W-768, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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WRITE FOR CATALOGUE

Meat and Gravy

Traffic may be generated by transportation, Jack, Nichols, vice president of Transcontinental Western Airlines, pointed out recently. One Latin American City had for centuries relied on a meat supply driven through the mountains on the hoof—a slow and uncertain method. The president of a Central American airline built a small slaughtering plant near one of his company's airports on the other side of the mountains. The cattle are now slaughtered there and the dressed meat is flown by plane into the city in a few hours.

★ ★ ★

Proof of the value of having the public's good will was demonstrated recently in Hammonton, N. J., when a group of residents filed a temporary restraining order against a local meat plant, protesting alleged odors and noises emanating from the plant. The owner of the establishment countered the action with scores of affidavits from other citizens, wholesalers and customers, all of whom denied the charges and testified that the plant was free of noises and odors. The injunction was refused.

★ ★ ★

The British foreign secretary, Anthony Eden, and Britain's minister of war transport, Lord Leathers, left the recent Quebec conference with more than official papers. They packed hams with their documents. This has been revealed recently by the manager of the Chateau Frontenac, B. A. Neal, who says that the British delegates to the conference were partial to steaks and all kinds of fruit they couldn't get in Britain.

★ ★ ★

Out of the Past . . .

[Based on information from the files of THE NATIONAL PROVISIONER]

It is not always necessary to turn back the pages of history for great spans of time to uncover events of unusual interest and significance. As short a time ago as October, 1931, the Institute of American Meat Packers (now the American Meat Institute) met at the Waldorf-Astoria hotel, New York City, for its twenty-sixth annual convention. Highlight of the gathering was a "Friendship Dinner" addressed by delegates from several powerful nations—among them Germany and Japan. In presenting "Japan's peace logic," the Japanese delegate, Yukio Ozaki, first dismissed "the Sino-Japanese conflict as a temporary question," and then went on to say: "Now that we have made some progress in industries and armaments, we have no true friend as a nation. The United States wants to defend Hawaii and the Philippines . . . against whom, if not Japan? If you blame us for being militaristic, I can remind you that it was you, the occidental nations, which made us militaristic . . . All empires or nations are founded on might, not right. Unless this condition is reformed, the unfriendly spirit toward each other cannot be eradicated." The German ambassador, F. W. von Prittwitz und Gaffron, was far less outspoken in his remarks, which included the statement: "Much depends upon the way in which the younger generation is being trained . . . More than ever, our children should be taught that notwithstanding all differences of customs and languages, the civilized world is one big commonwealth of nations."

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Wilson & Co 35

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index

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